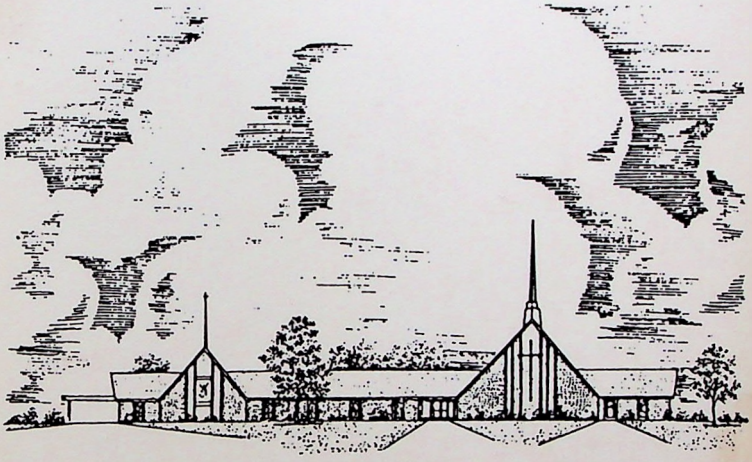
Centennial Cookbook



1893 - 1993

Immanuel United Church of Christ

Ellinwood, Kansas

Published by

COOKBOOKS BY MORRIS PRESS
P.O. Box 1681 • Kearney, NE 68848

Copyright © 1993
by
Cookbooks by Morris Press.
All rights reserved. Reproduction in whole or
in part without written permission is prohibited.

Printed in the U.S.A.

For information on having your cookbook printed,
send for our free information packet or call Toll-Free at 1-800-445-6621.

We Celebrate 100 Years

As we celebrate the 100th Anniversary of our being together as a congregation, we also remember many occasions of good food and fellowship that are such a part of our church. We have gathered for dinners, luncheons, ordinations, celebrations, teas, dedicating new churches, soup suppers, receptions, as well as always being ready to serve a caring meal to a grieving family or to furnish food to one in need.

We have gathered around our Lord's table using homemade unleavened bread and homemade wine—enabling us to share the realness of the occasion.

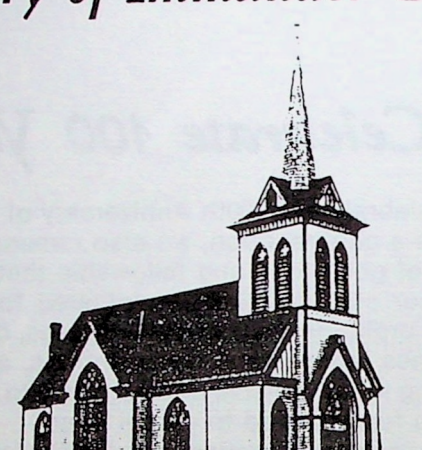
Those of us that have shared a Tuesday luncheon with the Mission Workday Ladies know the warm feeling of good fellowship and good food.

It is our sincere wish that you will enjoy this collection of recipes and when you page through the book and see the many names you will call to mind the time you ate lunch with the workday ladies, or washed your 500th dish following a soup supper and thank God for his many blessings on us.

Good Luck and God Bless. . . . . .

Centennial Cookbook Committee

History of Immanuel Church



1893

1921

History of Immanuel Church

The early settlers of Ellinwood came from eastern and northern states and some came directly from Europe. Families that had been members of Evangelical Churches in other states and in Germany banded together to establish a congregation. Ministers from other churches came and services were conducted in homes.

The congregation was organized April 9, 1893. The first Communion service was conducted, a constitution was adopted and officers were elected at this time. It was also decided to build a church which was completed with the cornerstone being laid in September and the building dedicated December 10, 1893.

After a period of droughts and hardships from 1894 through 1897, the congregation moved on to purchase property adjacent to the church and an Evangelical parochial school was established in 1901.

In 1914, after a period without a minister, the Reverend Herman Becker, son of the president of Eden Theological Seminary in St. Louis, became the minister and served the congregation for 12 years. With his coming, services were now conducted in English rather than only German. This brought in new members and the congregation grew.

In the spring of 1919, the Ellinwood Presbyterian Church disbanded and many adults and children moved to Immanuel Church. This necessitated more room and so the congregation met September 26, 1920 and voted to build a new church on the corner of 2nd and Main Streets. The cornerstone was laid in 1921 and the church was dedicated February 26, 1923 entirely free of debt.

In 1929 a young man was called to serve Immanuel,

his second pastorate—Reverend R. F. Richter. Reverend Richter served Immanuel for more than 36 years. He was followed by Reverend L. James Koch who served until 1978. During his time it was decided to build another new church, which was erected in 1973 at 701 N. Fritz across from the parsonage. From 1979 to 1982 the church was served by Reverend William Keeney, who resigned to retire after 42 years in the ministry. The Reverend Dr. Richard Banzhaf became pastor in 1983 and later left because of illness. Reverend Wayne Schupbach began serving as minister in 1989 and is the present minister.

Three ordained ministers have come from Immanuel. Robert F. Richter, Jr. ordained June 17, 1951, Jean P. Richter ordained June 10, 1956 and Tom Redmon ordained June 21, 1959.

Acknowledgement

We of the Cookbook Committee wish to sincerely express our appreciation and thanks to all who contributed their choice recipes to make this cookbook possible. We say a special "THANK YOU" to our volunteer typists.

Centennial Cookbook Committee

Helen Johnson
Virginia Bayer
Jean Robinson, Chairperson

Typists

Roberta Ahrens
Sharon DeBusk
Lynette Scheufler
Cheri Balun
Maxine Peter

Table of Contents

Appetizers & Beverages 1-8

Breads 9-22

Soups, Salads & Sandwiches 23-42

Vegetables & Side Dishes 43-56

Main Dishes 57-92

Pies & Desserts. 93-116

Cakes, Cookies & Candy 117-156

This & That 157-160

Index

Appetizers & Beverages

APPETIZERS & BEVERAGES

APPLE DIP	2	HOT SAUSAGE HORS D'OUVRES	3
BACON CLAM DIP	2	HOT SPICED CIDER	6
CHEDDAR CHEESE & OLIVE BALLS	1	INSTANT COCOA	7
CHEESE BALL	1	MEXICAN CHEESE DIP	5
CHEESE ROLL	1	RECEPTION PUNCH	8
CHOCOLATE MILK	7	REGULAR FAST SALSA	3
CITRUS SLUSH	7	SALMON	3
CLAM DIP	2	SANTA FE TRAIL MIX	4
CRACKER SPREAD	2	SLUSH	7
CREAM CHEESE BURRITOS	5	SNOW ICE CREAM	6
FRUIT DIP	1	THIS IS NOT A PIZZA	3
GREEN CHILI WON TONS	4	TWIST-O-CARAWAY STICKS	6
HAM & PINEAPPLE TIDBITS	2	VEGETABLE CRISPS	5
HAMBURGER BEAN DIP	6	WATER CHESTNUTS & BACON ROLL UPS	4

APPETIZERS & BEVERAGES

FRUIT DIP

Vi Komarek

Mix one 8-ounce package cream cheese and 7-ounces marshmallow creme; mix well. Add 1 tablespoon concentrated orange juice; mix well. Fold in 1/2 large Cool Whip; chill. Serve with fresh fruit.

CHEDDAR CHEESE & OLIVE BALLS

Vi Komarek

1/4 lb. cheddar cheese
1/4 c. butter, softened
1/4 tsp. paprika
3/4 c. all-purpose flour
36-40 sm. stuffed green olives, drained

Preheat oven to 375° for 10 minutes before cheese balls are to go in. Grate cheese; allow to soften to room temperature. Combine cheese, butter and paprika; mix well into flour, by hand, until pieces of cheese disappear and mixture is smooth and deep yellow in color. Cover; allow to stand at room temperature for 15 minutes. Pinch off small pieces of dough, about 1 teaspoon, and flatten in palm of hand to a circle about 1 1/2 inches in diameter. Place well-drained olive in center of dough, bringing edges together to cover olive completely. Roll gently between palms of hands. Place on ungreased cookie sheet; chill 10 minutes in refrigerator. Bake at 375° for 20-25 minutes or until lightly browned. Serve hot. **Note:** May be made in advance and frozen before baking. Bake frozen about 30 minutes. Do not thaw. Makes 36-40 balls.

CHEESE BALL

Jean Robinson

1 stick margarine
1 (8-oz.) pkg. cream cheese
1 oz. bleu cheese
1 oz. black olives, chopped
1 oz. pimentos, chopped
3 fresh green onions

Mix all ingredients; refrigerate overnight. Next day, roll cheese ball in 1 cup chopped pecans.

CHEESE ROLL

Lynda Robinson

1 (5-oz.) jar Old English cheese
1 (8-oz.) pkg. Philadelphia cream cheese
Garlic powder to taste

Mix above well; refrigerate until can handle. Divide mixture in 1/2; make into rolls. Roll in chili powder. Refrigerate until use. Serve with crackers.

CRACKER SPREAD

Sharon DeBusk

1/2 lb. American cheese
1 lg. pkg. cream cheese
1/2 doz. sweet pickles
1/2 c. pecans
1 sm. garlic bud

Grind ingredients in meat grinder or food processor 2 times, omitting garlic first time. Make 1 ball; roll in chili powder. Set in refrigerator to cool. Store in waxed paper overnight.

BACON CLAM DIP

Helen M. Frees

8 strips bacon, broiled crisp & crumbled
1 (8-oz.) carton sour cream & chives
1 c. Hellmann's mayonnaise
2 (6 1/2-oz.) cans minced clams, drained

Mix all ingredients; chill for several hours. Makes 3 cups of dip. **Note:** Best served with king-size Fritos.

HAM & PINEAPPLE TIDBITS

Virginia Bayer

2 lbs. tiny ham smokie links
1-2 cans pineapple chunks with juice

Place in crockpot; heat on warm. Furnish spoon to dip out of pot and toothpicks to eat with.

CLAM DIP

Linda Kimple

1 (8-oz.) pkg. cream cheese, softened
1 can Doxie minced clams
Dash lemon juice
Dash of Worcestershire sauce
About 1 T. chopped onion

Mix in blender or by hand; chill.

APPLE DIP

Debra Stickney

1 (8-oz.) pkg. cream cheese
3/4 c. brown sugar
1/4 c. sugar
1 tsp. vanilla
Fresh apples or other fresh fruit

Soften cream cheese; blend with sugars and vanilla. Serve with fresh apple slices or other chunks of fresh fruit. **Note:** A favorite of children.

HOT SAUSAGE HORS D'OUVRES

Helen Johnson

1 lb. Rice's hot sausage
1 (8-oz.) jar Cheez Whiz
1/3 c. spicy ketchup
1/4 tsp. oregano
Party rye bread

Heat oven until 400°. Cook sausage until done; drain off grease and crumble meat. Mix with other ingredients. Spread mixture onto slices of party rye bread. Heat in oven until bubbly. Serve hot.

SALMON

Mary Louise Rawls

1 can salmon
1 pkg. cream cheese
2 T. mayonnaise
2 tsp. horseradish, drained
2 tsp. liquid smoke
1/2 tsp. lemon juice
Sm. amount anchovy paste
2 tsp. dill weed

Cream together salmon and cheese well. Mix rest of ingredients. Serve on crackers.

THIS IS NOT A PIZZA

Linda Kimple

1 (8-oz.) pkg. cream cheese, softened
1 jar Heinz chili sauce
1 can tiny shrimp
1/2 c. med.-fine chopped green pepper
4 chopped green onions
1/2 c. chopped black olives
Equal amount mozzarella, cheddar or Monterey Jack cheese

Spread in layers on pizza-size plate.

REGULAR FAST SALSA

Vi Komarek

1 lb. can stewed tomatoes
1 lg. yellow chili, skins only
1/2 bunch cilantro, leaves only & minced (opt.)
1/2 bunch green onions, white & 1/2 in. green, minced
1 T. salt

Mix well. Chill and serve with chips.

GREEN CHILI WON TONS

Jan Roth

1/2 lb. Monterey Jack cheese, grated
1 (4-oz.) can green chilies, chopped
1 pkg. won ton skins

Mix cheese and green chilies. Place 1 teaspoon mixture on won ton skin; fold like an envelope. Fry in 2 inches hot oil until brown, turning so that both sides will be brown; drain. Serve hot with guacamole dip. Makes 30 won tons.

Guacamole dip:

2 lg. ripe avocados
3 T. fresh lime juice
1/2 tsp. salt
1/2 tsp. ground coriander
2 tsp. minced green onion
3 T. mayonnaise

Mash pulp of avocado and blend in lime juice. Add remaining ingredients; blend until smooth. Cover and refrigerate until ready to use.

SANTA FE TRAIL MIX

Linda Kimple

1 box plain Captain Crunch cereal
1 med.-size pkg. M & M's chocolate
1 lg. jar dry roasted peanuts
1 lg. box raisins
3 oz. sunflower nuts

Mix all together and store in airtight container.

WATER CHESTNUTS & BACON ROLL UPS

Carol Frees

1 can whole water chestnuts
10 strips bacon, cut in 1/2
1/4 c. soy sauce
2 T. brown sugar

Combine soy sauce and brown sugar in small bowl; mix well. Add drained water chestnuts; let marinate 2-6 hours. Wrap each in bacon strip; secure with toothpick. Broil until bacon is done. Serve hot. Makes 15-20.

CREAM CHEESE BURRITOS

Carol Frees

3 (8-oz.) pkgs. cream cheese, softened
8 oz. sour cream
4 jalapeno pepper, seeded & chopped
12 green onions, chopped
Juice of 1/2 lime
18 flour tortillas
1 jar picante sauce

Combine cream cheese and sour cream in bowl. Beat until smooth. Add jalapeno peppers, green onions and lime juice; mix well. Spread tortillas with cream cheese mixture. Roll as for jelly-roll. Wrap in plastic wrap. Chill for several hours. Cut into bite-size pieces. Arrange on serving plate. Place bowl of picante sauce in center. Yields 20 servings.

VEGETABLE CRISPS

Carol Frees

2 eggs
1 c. cold water
3/4 c. flour
Dash of salt
Assorted fresh zucchini, cauliflower, broccoli, onion or mushrooms

Wash and drain vegetables; slice zucchini and onions. Break cauliflower and broccoli into flowerettes. Stem mushrooms, using both caps and stems. Combine eggs and water. Beat until frothy. Add flour and salt; beat until well-blended. Keep batter cold by setting in bowl of ice or in refrigerator until ready to use. Dip fresh vegetable pieces or slices into batter. Deep fry at 375° until golden brown. Sprinkle with salt.

MEXICAN CHEESE DIP

Barbara Buckbee

2 1/2 lbs. hamburger
1 green pepper
1/2 chopped onion

Mix together. Crumble as fine as possible and brown; drain. Add:

1 lg. can chopped tomatoes, drained
1 lg. can golden mushroom soup
1 (5-oz.) jar Old English sharp cheese
1 lb. Velveeta cheese
5-8 yellow chili peppers

Mix all ingredients until smooth. Sprinkle generously with garlic salt. Remove from heat; store in ice box.

HAMBURGER BEAN DIP

Robin Buckbee Waters

1-1 1/2 lbs. hamburger
Garlic salt
Chili powder
1 sm. sour cream
Chopped lettuce
Onion
Tortilla chips
Minced onion
Pepper
1 sm. can refried beans
Hot sauce
Tomatoes
Shredded cheese

Brown hamburger, season with minced onion, garlic salt, pepper, chili powder, all to taste. Mix with 1 small can refried beans (paste consistency). Spread in pan; layer with 1 small container sour cream; put hot sauce over. Top with chopped lettuce, tomatoes, onion and shredded cheese. Serve with tortilla chips.

TWIST-O-CARAWAY STICKS

JoAnn Kincaid

1 beaten egg
1 T. water
1 tsp. country-style Dijon mustard or prepared mustard
3/4 c. (3 oz.) shredded Swiss cheese
1/4 c. finely chopped onion
2 tsp. snipped parsley
1 1/2 tsp. caraway seed
1/4 tsp. garlic salt
1/2 of 17 1/4-oz. pkg. frozen puff pastry, thawed (1 sheet)

In small bowl combine egg, water and mustard; set aside. In medium bowl, stir together cheese, onion, parsley, caraway seed and garlic salt. Unfold pastry sheet. Brush generously with egg mixture. Sprinkle cheese mixture lengthwise over 1/2 of rectangle. Fold plain 1/2 over cheese, lining up edges and pressing to seal. Brush top of pastry with egg mixture. With sharp knife, cut pastry crosswise into 1/2 inch wide strips. Twist each strip several times; place 1 inch apart on greased baking sheet, pressing ends down. Bake in 350° oven for 18-20 minutes or until light brown. Serve warm. Makes about 18 appetizers.

HOT SPICED CIDER

Denise Johnson

1/2 c. brown sugar
1/4 tsp. salt
2 qts. apple cider
1 tsp. whole allspice
2 tsp. whole cloves
1 (3-in.) cinnamon stick

Combine spices and place in cheesecloth bag. Add to other ingredients; simmer for about 20 minutes. Garnish with clove studded orange slices.

SNOW ICE CREAM

Midge Hartenbower

(Given to me by Aline Koelsch when Scooter & Barbara were little.)

Beat 1 egg until creamy. Add 1/2 cup sugar, 1/2 cup milk and 1/2 teaspoon vanilla. Add snow to thicken.

CITRUS SLUSH

Maxine Haddon

2 1/2 c. sugar
3 c. water
1 (12-oz.) can frozen orange juice concentrate
1 (12-oz.) can frozen lemonade concentrate
Lime slices
1 (46-oz.) can pineapple juice
3 c. cold water
4 qt. lemon lime soda or ginger ale, chilled

In 6-quart Dutch oven over high heat, bring sugar and 3 cups water to boil, stirring until sugar dissolves. Remove from heat. Stir in frozen orange juice and lemonade concentrates until melted. Stir in pineapple juice and 3 cups cold water until well-blended. Pour into two 13 x 9 x 2-inch baking pans. Cover and freeze overnight until juice mixture is firm. Cut each panful of frozen juice mixture into 24 squares. Place squares in 2 gallon punch bowl or Thermos jug. Slowly pour chilled soda over squares; stir until punch is slushy. Ladle into glasses. Garnish each glass with lime slice. Makes about 2 gallons or 32 one cup servings. Very good.

SLUSH

Iris Pohlman

12 oz. frozen orange juice, add 1 1/2 cans water
2 (16-oz.) cartons frozen strawberries
1 (20-oz.) can crushed pineapple

Freeze to slush, approximately 6 hours. When ready to serve, add 4 bananas. Will serve 20 people.

INSTANT COCOA

Barbara Buckbee

8 qt. box powdered milk
1 lb. can Nestle's Quik
2 c. powdered sugar
6-8 oz. powdered non-dairy coffee cream

Mix all together; add 1/3 cup to hot water and you are ready for a tasty drink.

CHOCOLATE MILK

Sonya Pohlman

8 qts. dried powdered milk
1 lb. Nestle's Quik
6-8 oz. Cremora dry cream
1 1/2 c. powdered sugar

Combine all ingredients. Mix 1/3 mixture to 2/3 water. Serves 30-40. Store in airtight container.

RECEPTION PUNCH

Barbara Buckbee

3 pkgs. red Kool-Aid
1 (46-oz.) can orange juice
3 (46-oz.) cans pineapple juice
2 sm. cans frozen lemonade concentrate
8 qts. water
4 1/2 c. sugar
1 bottle ginger ale

Mix all, except ginger ale in 5 gallon crock. Add ice to chill. Add ginger ale just before serving. Serves 70-85.

Recipe Favorites

Breads

BREADS

ANGEL GINGER BREAD 21
BANANA BREAD 14
BANANA NUT BREAD 13
BANANA PINEAPPLE NUT BREAD 14
BEST EVER BANANA BREAD 13
BOHEMIAN BUTTERMILK COFFEECAKE 19
BROWN BREAD 16
BUTTERSCOTCH BUBBLE BREAD 11
CARROT BREAD 20
COFFEECAKE 18
COFFEECAKE 22
COMMUNION BREAD 13
CORNBREAD 12
CORNMEAL RAISIN BREAD 12
CRANBERRY BREAD 15
DILL BREAD 11
DOUBLE APRICOT BREAD 15
DOUGHNUTS 12
DUMPLINGS 22
FRENCH BAKED DOUGHNUTS 21
FRENCH BREAD DELIGHT 22
HEATH BRICKLE COFFEECAKE 19
JALAPENO CORNBREAD 12
JAN'S ZUCCHINI MUFFINS 17
MOTHER ACKLEY'S BANANA BREAD 14
MOUNTAIN GOOD BREAD 9
OATMEAL BREAD 10
OATMEAL CINNAMON WAFFLES 21
PEAR PECAN BREAD 17
POPPY SEED LOAF 17
QUICK COFFEECAKE 20
RHUBARB MUFFINS 18
ROLLS 11
ROLLS 11
SIX WEEK MUFFINS 18
SOUR CREAM COFFEECAKE 20
SWEDISH RYE 10
VERY LEMON BREAD 16
WHITE BREAD 9

BREADS

MOUNTAIN GOOD BREAD (Original)

Richard Kimple

"A" Ingredients:

4-qt. bowl
1/4 c. warm water
1 pkg. yeast

"B" Ingredients:

1/4 tsp. baking soda
1/2 tsp. salt
4 T. brown sugar
2 T. butter
3/4 c. plus 1 T. warm water

"C" Ingredients:

2 c. sifted bread flour
1 1/2 c. Kellogg's Muesllx, from box

Stir (A) ingredients for a few minutes. Add (B) ingredients; stir well. Slowly stir in (C) ingredients. Beat until dough is elastic 5-10 minutes. Flour hands well; knead 10-15 minutes. Let rise until double in size, about 1 1 1/2 hours. Remove and lightly knead. Divide into 2 medium 8 x 4-inch loaf pans. Cover; let rise to double in size, about 45 minutes. Bake at 350° preheated oven until brown, about 40-45 minutes. Let cool.

WHITE BREAD

(In memory of Florence Barrow)

2 1/2 c. water
1/2 c. sugar
4 1/2 tsp. salt
3/4 c. cooking oil
1 egg, beaten
2 pkgs. or 2 T. yeast
2-2 1/2 lbs. flour

Dissolve sugar and salt in 1 cup hot water; add melted shortening and 1 cup cold water, leaving 1/2 cup warm water to melt or soften yeast. Cool to lukewarm and add yeast and egg. Add flour; beat well. Put out on floured bread board and knead well until elastic. Grease; let dough rise until double in bulk. Work down once, let rise again and loaf into 3 pans. Let rise and bake at 400° for 30 minutes. **Note:** Let bread rest at intervals when working down.

OATMEAL BREAD

Dorothy Chaln

1 c. rolled oats **2 c. boiling water**

Pour boiling water over oats in large mixing bowl. Let stand about 1/2 hour.

2 pkgs. dry yeast **1/3 c. lukewarm water**

Sprinkle yeast on water; let stand 5 minutes. Add to oatmeal:

2 1/2 tsp. salt **1/2 c. molasses**
2 T. soft butter

Note: Black strap molasses makes dark bread, regular makes a lighter bread. Honey may be used. Add special ingredients at end of recipe. Stir yeast mixture into oatmeal. Add 2 cups flour; stir. Add 2 more cups flour; stir slowly. Knead in last 2 cups flour. Knead bread in bowl for 5-10 minutes. Shape into mound in center of bowl. Cover with clean cloth; let rise in warm place until double in bulk. Cut through dough about 6 times with knife. Divide into 2 parts; put in well-greased 9 x 5 x 3-inch pans. Shape dough to ends of pan, making fairly level on top; let rise. Bake for 50 minutes at 325° or put into cold oven and bake at 325° for 1 hour. Turn out of pans immediately after removing from oven. Brush crusts with butter and let cool on rack. **Variations:** Special ingredients you can add with yeast: (1) 1 cup seedless raisins; (2) herbs, 1/2 teaspoon dried parsley, 1 teaspoon dried basil, 1/2 teaspoon anise seed, 2 teaspoons dried summer savory, 1/4 teaspoon powdered thyme; (3) herbs of 2 teaspoons leaf sage, crumbled, 1 teaspoon marjoram, crumbled, 1/2 teaspoon caraway seed; (4) 3/4 cup citron, dried fruits and peels; (5) 1/2 cup orange marmalade and only 1/4 cup molasses.

SWEDISH RYE

(In memory of Anne Carlson)

2 cakes dry yeast dissolved in 1/2 c. warm water

In large bowl put:

1 qt. warm water
1 T. salt
1/2 c. sugar
2/3 c. molasses
1 lump Crisco, size of egg
1 T. anise seed or 1 T. caraway seed

Add 2 cups rye flour, 6 cups white flour. **Note:** Add white flour so you can take out and knead. Place loaves in greased crocks. Cover with wet cloth. Let raise until double in size, about 2 hours. Knead down and raise until double. Bake at 325° for 55 minutes. To make loaves, use 8 coffee cans and divide dough between them.

ROLLS

(In memory of Tillie Redmon)

1 c. shortening, butter preferred
3/4 c. sugar
1 c. boiling water
1 c. milk, lukewarm
2 eggs
2 pkgs. yeast dissolved in 1/4 c. water
6 c. flour with more to handle
2 tsp. baking powder
2 tsp. salt

Combine; mix well and refrigerate. Can be used for hot rolls, coffeecake or cinnamon rolls. Bake at 350° for 25 minutes for rolls.

ROLLS

(In memory of Anna Wagner)

2 cakes yeast dissolved in 1 c. lukewarm water
1 T. sugar
1 c. lard
1/2 c. sugar

Pour 1 cup hot water on lard and sugar; add 1 cup cold water and 1 1/2 teaspoon salt. Add 2 well-beaten eggs and 7-9 cups flour.

DILL BREAD

Marilyn Frydendall

Soften 1 package dry yeast in 1/4 cup warm water. Combine in mixing bowl:

1 c. creamed cottage cheese heated to lukewarm
2 T. sugar
1 T. minced onion or onion salt to taste
1 T. butter
2 tsp. dill seed
1 tsp. salt
1/4 tsp. soda
1 egg

Add to softened yeast; add 2 1/4-2 1/2 cups flour to form a stiff dough, beating well after each addition. Let rise 60 minutes in warm place until light and doubled in size. Stir down dough, turn into well-greased 8-inch round baking dish. Let rise 40 minutes in warm place. Bake 50 minutes at 350° until golden brown.

BUTTERSCOTCH BUBBLE BREAD

Eileen Bayer

24-oz. pkg. frozen dinner rolls
3-oz. pkg. reg. butterscotch pudding
1/2 c. brown sugar
3/4 c. chopped nuts
1/2 tsp. cinnamon
1 stick butter or oleo

Butter a 9 x 13-inch cake pan. Dump in dinner rolls in even layer. Blend pudding, sugar, cinnamon and nuts together. Sprinkle over top of rolls. Cut stick of butter; place over top. Cover with foil or towel overnight. Bake 35 minutes at 350°. Turn out of pan, upside down.

CORNBREAD

Opal Helbert

2 c. white cornmeal
1 c. flour
1 T. sugar
1/2 tsp. salt
Milk
4 tsp. baking powder
1 egg

Combine all dry ingredients, then add egg and enough milk to make thin batter. Pour into hot well-greased pan. Bake until brown in hot oven.

JALAPENO CORNBREAD

(In memory of Tillie Redmon)

1 c. cornmeal
1/2 c. flour
1/2 tsp. soda
1 tsp. salt
1/3 c. cooking oil
1 c. cream-style corn
2 eggs
3/4 c. grated cheddar cheese
3 jalapeno peppers, finely chopped

Sift together dry ingredients. Blend remaining ingredients; add to dry mixture. Put small amount of oil in baking dish to cover bottom. Pour in batter; bake 25-30 minutes at 400°.

CORNMEAL RAISIN BREAD

(In memory of Sibyl Arbuthnot)

2 pkgs. dry yeast
1/2 c. warm water
1 2/3 c. scalded milk
3/4 c. sugar
1/3 c. shortening
1 T. salt
2 eggs, beaten
1 1/2 c. cornmeal
4 c. all-purpose flour
2 tsp. cinnamon
1 1/4 c. raisins

Dissolve yeast in warm water; pour scalded milk over sugar, shortening and salt. Stir until shortening is melted; cool to lukewarm. Stir in eggs and cornmeal. Add yeast, 3 cups flour and cinnamon. Beat until smooth. Stir in remaining flour and raisins; beat until well-blended, about 2 minutes. Cover; let rise in warm place until double in size, about 45 minutes. Stir batter down; beat vigorously for 30 seconds. Spread batter into two greased loaf pans. Cover and let rise in warm place until nearly double in size. Bake at 350° for 40-45 minutes. Remove from pans. Brush with melted butter.

DOUGHNUTS

(In memory of Anna Wagner)

1 cup lukewarm milk; Stir into milk 1 cake dry yeast and 1/4 cup water. Add 1 teaspoon sugar; let stand 5 minutes. Add 1/4 cup sugar, 1/4 cup shortening, 1 egg and salt. Add 3 1/2 cups flour.

COMMUNION BREAD

3 c. flour
1/2 c. sugar
3/4 c. margarine
1/2 tsp. salt
1/2-3/4 c. milk

Melt margarine; mix in other ingredients and knead. Bake on ungreased bottoms of 2 cookies sheets. Bake 5-10 minutes at 350°. Score immediately after removing from oven.

BANANA NUT BREAD

Jean Robinson
Eleanor Wood

3/4 c. butter or margarine
1 1/2 c. sugar
1 1/2 c. mashed bananas, 3 med.
3/4 tsp. salt
1/2 c. buttermilk
2 eggs, well-beaten
1 tsp. vanilla
2 c. flour
1 tsp. soda
3/4 c. walnuts, chopped

Cream butter and sugar thoroughly. Blend in bananas, eggs and vanilla. Sift flour, baking soda and salt together. Add to banana mixture alternating with buttermilk, mixing thoroughly after each addition. Add nuts; mix. Pour batter into greased and floured 9 x 5 x 3-inch loaf pan. Bake at 325° for 1 1/4 hours. **Note:** May put batter in 3 small loaf pans. Freezes well.

BEST EVER BANANA BREAD

Maxine Haddon

1 3/4 c. all-purpose flour
1 1/2 c. sugar
1 tsp. baking soda
1/2 tsp. salt
2 eggs
2 ripe med. bananas, mashed (1 c.)
1/2 c. vegetable oil
1/4 c. plus 1 T. buttermilk
1 tsp. vanilla extract
1 c. chopped nuts

In large bowl, stir together flour, sugar, baking soda and salt. In another mixing bowl, combine eggs, bananas, oil, buttermilk and vanilla; add to flour mixture, stirring just until combined. Fold in nuts. Pour into greased 9 x 5 x 3-inch baking pan. Bake at 325° for 1 hour and 20 minutes or until bread tests done. Cool on wire rack. Yields 1 loaf. Recipe does not double well.

BANANA BREAD

Vickie Luebbers

1 c. sugar
1/2 c. butter or oleo
2 eggs
3 T. sour cream or milk
1 tsp. soda
Pinch of salt
3 bananas, crushed
1 c. nut meats
2 c. flour

Mix as cake. Pour into greased loaf pan. Bake in moderate oven for approximately 1 hour.

MOTHER ACKLEY'S BANANA BREAD

Marilyn Frydendall

Cream 3/4 cup shortening with 1 cup sugar. Add 2 beaten eggs. Alternate 3 mashed bananas, 1 1/2 tablespoons sour milk* and 1/2 teaspoon soda with 2 cups flour, 1 1/2 teaspoon baking powder and 1/2 teaspoon salt. Stir in 1 cup chopped nuts. Bake at 350° for 1 hour. Makes 1 large loaf. **Note:** *Use ReaLemon to sour milk.

BANANA PINEAPPLE NUT BREAD

JoAnn Kincaid

1 1/2 c. sugar
2 eggs
3/4 tsp. soda
2 c. flour, sifted
1/2 c. nuts, chopped
1 c. crushed pineapple, drained
3 med. ripe bananas, mashed
1/2 c. shortening
1 tsp. salt
1/4 tsp. baking powder
10-12 maraschino cherries, chopped

Heat oven to 350°. Cream shortening and sugar. Add eggs; mix well. Combine dry ingredients and add. Stir in mashed bananas, crushed pineapple, cherries and nuts. Bake 40-45 minutes in 2 small greased loaf pans.

DOUBLE APRICOT BREAD

JoAnn Kincaid

1 (16-oz.) can apricot halves, drained
1 3/4 c. all-purpose flour
3/4 c. whole-wheat flour
1 1/4 c. sugar
3 1/2 tsp. baking powder
1 tsp. salt
1/2 tsp. pumpkin pie spice
2 beaten eggs
1/2 c. milk
3 T. cooking oil
1 c. snipped dried apricots
Margarine or butter, opt.

In blender container or food processor bowl blend or process canned apricot halves until smooth; set aside. In large bowl combine all-purpose flour, whole-wheat flour, sugar, baking powder, salt and pumpkin pie spice. In another bowl, combine eggs, apricot puree, milk and cooking oil. Add to flour mixture, stirring just until combined. Stir in dried apricots. Pour into two greased 8 x 4 x 2-inch or 7 1/2 x 3 1/2 x 2-inch loaf pans. Bake in 350° oven for 45-50 minutes or until a toothpick inserted near center comes out clean. Cool in pans 10 minutes. Remove from pans. Cool completely. Slice and serve with margarine or butter if desired. Makes 2 loaves or 18 servings.

CRANBERRY BREAD

Jean Robinson

1 c. sugar
2 c. flour
1 1/2 tsp. baking powder
1 1/2 c. cranberries
1/2 tsp. salt
1 lg. orange
1/2 tsp. soda
2/3 c. pecans, chopped
1 egg
1/3 c. orange juice

Mix dry ingredients together, except soda. Add nuts, grated orange rind and cranberries, wet cranberries a little. Add beaten eggs. Take juice of an orange and 1/3 cup of orange juice along with boiling water to make 3/4 cup plus of liquid. Add soda to orange juice mixture and add to first mixture. Bake at 325° for 1 hour. Bake in 1 loaf pan or 3 small loaf pans.

VERY LEMON BREAD

JoAnn Kincaid

1/3 c. butter, melted
3 T. lemon extract
1 1/2 c. sifted flour
1 tsp. salt
2 T. freshly grated lemon peel
1 c. sugar
2 eggs, lightly beaten
1 tsp. baking powder
1/3 c. milk
1/2 c. chopped pecans

Lemon Glaze:

1/4 c. fresh lemon juice
1/2 c. sugar

In large bowl, mix butter with sugar, lemon extract and eggs. In separate bowl sift flour with baking powder and salt. To butter mixture, add flour mixture alternately with milk, stirring just enough to blend. Fold in lemon peel and pecans. Pour batter into greased and floured 9 x 5-inch loaf pan and bake at 350° for 1 hour or until wooden pick inserted in center comes out clean. Remove bread from pan; with wooden pick poke holes at 1-inch intervals on all sides. While loaf is still warm, drizzle Lemon Glaze mixture over top and sides. Wrap in foil; store 1 day before slicing to serve. **Note:** A distinctive lemon flavor, perfect for coffee, a morning meeting or an afternoon tea.

BROWN BREAD

Marie Hirsch

Boil 1 minute in saucepan and let cool 2 cups water and 2 cups raisins. When cool, add 2 teaspoons soda. Mix together:

2 c. sugar
2 eggs, beaten
1 tsp. salt
1 c. chopped nuts
1 c. shortening
4 c. flour
1 tsp. vanilla

Add raisin mixture; mix well. Fill seven greased and floured No. 2 cans 1/2 full. Bake on a cookie sheet for 1 hour and 15 minutes at 300°. Let cool at least 10 minutes; remove gently. **Note:** This can be made in small loaf pans also.

PEAR PECAN BREAD

Helen Johnson

1 c. sugar
1/2 c. vegetable oil
2 eggs
1/4 c. sour cream
1 tsp. vanilla
2 c. sifted flour
1 tsp. baking soda
1/2 tsp. salt
1/4 tsp. cinnamon
1/4 tsp. nutmeg
1 1/2 c. (2-3) pears, chopped & peeled
2/3 c. chopped pecans
1/2 tsp. grated lemon peel

Preheat oven to 350°. Grease a 9 x 5-inch loaf pan. Combine sugar and oil in large bowl; beat well. Add eggs one at a time, beating well after each addition. Mix in sour cream and vanilla. Sift flour, soda, salt, cinnamon and nutmeg. Beat into sour cream mixture. Stir in pears, pecans and lemon peel. Bake about 1 hour. Cool in pan 10-15 minutes. Turn out onto rack and cool completely before slicing.

POPPY SEED LOAF

Eileen Bayer

3 c. sifted flour
5 tsp. poppy seeds
1/2 tsp. salt
1 1/2 tsp. baking powder
1 1/2 c. milk
2 c. sugar
3 eggs
1 1/2 c. cooking oil
1 1/2 tsp. almond flavoring
1 1/2 tsp. vanilla
1 tsp. butter or oleo

Mix together flour, salt, baking powder and poppy seed. Beat together sugar, eggs, 1 1/2 cups oil, flavorings and butter. Add milk and dry ingredients alternately. Makes 2 loaf pans. Bake 40-50 minutes at 325° or check with toothpick. **Frosting:** 3/4 cup sugar, 1/4 cup orange juice, 1/2 teaspoon almond flavoring, 1/2 teaspoon butter flavoring and 1/2 teaspoon vanilla. Heat until it boils and pour over warm bread that has been pricked with a fork.

JAN'S ZUCCHINI MUFFINS

Helen Johnson

3 eggs
1 c. oil
1 T. vanilla
2 c. grated zucchini
2 c. sugar
2 c. flour
1 1/2 tsp. soda
1 T. cinnamon
1 tsp. salt
1/4 tsp. baking powder
1 c. chopped nuts

Beat together eggs, oil and vanilla. Mix in, but do not beat, zucchini, sugar, flour, salt, soda, cinnamon and baking powder. Stir in nuts. Put paper liners in muffin tins. Fill 2/3 full. Bake 20 minutes at 400°. Makes 2 dozen muffins.

SIX WEEK MUFFINS

Marilyn Frydendall

6 c. All Bran
2 c. boiling water
1 c. shortening

Heat water, melt shortening. Add 2 cups bran; set aside to cool. Beat together 3 cups sugar and 4 eggs. Add rest of ingredients and 4 cups more bran, 1 quart buttermilk, 5 teaspoons baking soda, 2 teaspoons salt and 5 cups flour. Refrigerate and use as needed. Keep tightly closed. Bake 20 minutes in 400° oven. Keeps up to 6 weeks. Makes 6 dozen.

RHUBARB MUFFINS

Marilyn Frydendall

Mix together:

1 1/4 c. brown sugar
1/2 c. oil
1 egg
2 tsp. vanilla
1 c. buttermilk

Stir in:

1 1/2 c. diced raw rhubarb
1/2 c. chopped walnuts
1/4 tsp. black walnut flavoring

Add:

2 1/2 c. flour
1 tsp. soda
1 tsp. baking powder
1/2 tsp. salt

Spoon into muffin pans. Makes 24 medium muffins. Spoon on topping, pressing down. **Topping:** 1/3 cup sugar, 1 teaspoon melted butter and 1 teaspoon cinnamon. Bake at 350°-375° for 20-25 minutes.

COFFEECAKE

(In memory of Gen McCollough)

1/2 c. oleo
1 c. sugar
2 eggs
2 c. flour
1 tsp. soda
1 tsp. baking powder
1 (12-oz.) carton cultured sour cream
1 tsp. vanilla

Topping:

1 T. cinnamon
1 c. nuts
1/3 c. white sugar
1/4 c. brown sugar

Mix batter well. Put 1/2 of batter in 8 x 13-inch pan. Sprinkle 1/2 of topping mix over bottom. Add rest of batter; top with remaining topping. Bake at 350° for 30-35 minutes.

HEATH BRICKLE COFFEECAKE

Jean Robinson
Romain Barrow

1/2 c. butter
2 c. flour
1 c. brown sugar
1/2 c. white sugar
1 tsp. soda
1 egg
1 tsp. vanilla
1/2 c. Heath Brickle chips
1 c. buttermilk

Topping:

1/2 c. Heath Brickle chips
1/2 c. reserved flour, butter & sugar mixture
1/4 c. pecans

Blend flour, butter and sugars. Take 1/2 cup mixture for topping. To rest, add buttermilk, soda, egg, vanilla and 1/2 cup chips; blend well. Pour into greased and floured 9 x 13-inch pan. Sprinkle topping over batter. Bake at 350° for 30 minutes. Can frost with a thin butter and powdered sugar glaze.

BOHEMIAN BUTTERMILK COFFEECAKE

Dorothy Stutenroth

2 c. flour
1/2 tsp. salt
1/2 tsp. cinnamon
1 tsp. soda
1 tsp. baking powder
1 c. sugar
1/2 c. brown sugar
1 c. buttermilk
2 eggs
2/3 c. shortening

Topping:

1/2 c. brown sugar
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1/2 c. nuts

Cut shortening into dry ingredients; add eggs, do not whip eggs. Add buttermilk; stir only until dry ingredients are moist. Pour into 9 x 13-inch pan or two 8-inch square pans. Sprinkle with topping over unbaked cake. Bake at 350° for 30 minutes.

QUICK COFFEECAKE

Laura Rugan

2/3 c. seedless raisins
1 T. flour
1/2 c. shortening
1 c. sugar
2 1/2 c. sifted flour
1/2 tsp. salt
4 tsp. baking powder
1 c. milk
1 egg
1/4 c. soft butter
2 tsp. cinnamon
3 T. sugar

Cover raisins with water; boil for 5 minutes over medium heat. Let cool. Drain and sprinkle with 1 tablespoon of flour. Cream shortening with sugar. Add flour, salt and baking powder alternately with milk, combined with beaten egg; mix well. Stir in raisins. Pour batter into greased, shallow pan; spread top with soft butter. Sprinkle with cinnamon and 3 tablespoons sugar. Bake 20 minutes at 375°.

SOUR CREAM COFFEECAKE

Sue Ahrens

Cream together:

1 stick oleo
1 c. sugar

Add:

2 eggs
1 tsp. soda
1 tsp. baking powder
1 tsp. vanilla
2 c. flour
1 (12-oz.) carton cultured cream

Mix together. **Middle mixture:** Mix well together 1 1/2 cups brown sugar, 1 cup chopped nuts and 3 tablespoons butter or oleo. Grease glass 2-quart oblong pan. Pour 1/2 batter mixture, sprinkle 1/2 nut mixture. Add rest of batter and top with rest of nut mixture. Bake at 325° for 40 minutes.

CARROT BREAD

(In memory of Hannah Handley)

1 c. sugar
3/4 c. oil
2 beaten eggs
1 1/2 c. grated raw carrots
1 1/2 c. sifted flour
1/2 tsp. salt
1 tsp. soda
1 tsp. cinnamon
1/4 c. nuts

Combine sugar with oil. Add eggs; beat well. Sift dry ingredients; add with carrots to egg mixture and mix well. Stir in nuts; pour into greased and floured loaf pan, 5 1/2 x 9 1/2-inches. Bake 75 minutes at 350°; or use three size 15 cans; bake 45 minutes at 325°.

ANGEL GINGER BREAD

Dorothy Stutenroth

1/2 c. sugar, less 3 T.
1/4 c. molasses
1 c. flour
1 tsp. soda (3/4 tsp.)
1 egg
1 tsp. ginger
Salt & vanilla
1/2 c. plus 1 T. boiling water
1/4 c. lard or butter

Mix sugar, salt and molasses. Add egg, slightly beaten, then flour mixed with soda; add boiling water last. **Note:** Be sure to put it together this way. Grease an 8 x 10-inch pan. Bake at 350° for 25-30 minutes. **Note:** This is an old family recipe brought from Norway in 1850 by the Hanson family. Enjoy!

OATMEAL CINNAMON WAFFLES

Wayne Schupbach

1 1/2 c. all-purpose flour
1 c. quick cooking rolled oats
1 T. baking powder
1/4 tsp. salt, opt.
1/2 tsp. cinnamon
2 eggs, slightly beaten
1 1/2 c. milk
6 T. butter, melted
2 T. brown sugar

Stir together flour, oats, baking powder, salt and cinnamon in large mixing bowl. Stir together slightly beaten eggs, milk, melted butter and brown sugar in small mixing bowl. Add this to dry ingredients; stir until blended. Pour batter on preheated lightly greased waffle iron. Close lid quickly; do not open during baking. Bake to desired completion. Yields 12 waffles, 4 inches square each.

FRENCH BAKED DOUGHNUTS

Marie Hirsch

1/4 c. margarine
1/2 c. sugar
1 egg
2 1/2 tsp. baking powder
1/4 tsp. salt
1/4 tsp. nutmeg
1/2 c. milk
1 1/2 c. flour

Cream margarine and sugar. Add egg, add dry ingredients alternately with milk. Grease muffin tins and fill 1/2 full. Bake 350° for 20-25 minutes. Remove from pan while still hot. Dip in 6 tablespoons melted margarine; then in a mixture of 1/2 cup sugar and 1 1/2 teaspoons cinnamon. Will make 16 small doughnuts if the tins are small.

FRENCH BREAD DELIGHT

Linda Kimple

1 loaf French bread
6 oz. sliced mozzarella cheese
1 tsp. garlic salt
1 T. paprika
6 T. margarine
1/2 c. Romano cheese
1/4 c. Parmesan cheese

Melt butter until soft; add rest of ingredients, except for mozzarella cheese. Stir until blended. Do not let cheeses melt. Place mozzarella on French bread, then spread on butter mixture. Broil 5 inches away from heat 1-2 minutes.

COFFEECAKE

(In memory of Louise Hirsch)

Note: Makes six 8-inch cakes. Make a sponge mixture. Mix cake yeast, 2 tablespoons sugar, 2 cups scalded milk, cooled to lukewarm in 2 1/2 cups flour. Mix and let rise 1-1 1/2 hours until double. Add to sponge, shortening the size of egg, creamed with 1/2 cup sugar, 1 teaspoon salt and 2 beaten eggs. Then add 3 1/2 cups flour; mix well and let rise until double in a warm place. Roll into six 8-inch pans; prick with fork and let rise until double. Bake at 375° until brown. Sprinkle with sugar and cinnamon mixture; or before baking, poke holes into cakes with finger and put raisin in each hole. Before baking place rows of peach slices on top.

DUMPLINGS

Vi Komarek

2 c. all-purpose flour
1 tsp. salt
4 tsp. baking powder
1 T. shortening
3/4 c. milk

Sift dry ingredients three times. Blend in shortening with pastry blender or fork. Add milk; mix well. Dip teaspoon into cold water; then into dough. Spoon dumplings on top of gently bubbling chicken mixture; cover. Cook for 15 minutes without lifting lid. Serve at once.

Soups, Salads & Sandwiches

SOUPS, SALADS & SANDWICHES

A DIFFERENT COLESLAW 34
BACON STUFFED BURGERS 42
BEET SALAD 29
BLUEBERRY SALAD 32
BROCCOLI CHEESE SOUP 23
BROCCOLI SALAD 35
CABBAGE SALAD 34
CARAMEL APPLE SALAD 31
CAULIFLOWER CHEESE SOUP 25
CHERI'S SALAD 37
CHERRY SALAD 30
CHICKEN SALAD 39
CHILI BURGERS 42
CHINESE CHICKEN SALAD 38
CIDER MOLD SALAD 29
CONFETTI POTATO SALAD 36
CONFETTI SALAD 33
CRANBERRY CHERRY JELLO SALAD 30
CRANBERRY MOLDED SALAD 27
CROCKPOT STEAK SOUP 24
CRUNCHY PEA SALAD 34
CURRIED FRUIT & NUT SALAD 31
CYNTHIA'S WHIPPED SALAD 28
DE PEPE SALAD 40
DILLY HAM SANDWICHES 41
DOROTHY LYNCH DRESSING 41
EASY TACO SALAD 41
EASY TORTILLA SOUP 27
FIESTA CORN SALAD 35
FRUIT & CHEESE SALAD MOLD 29
GERMAN POTATO SALAD 35
GERMAN TOMATO SALAD 35
GREEK SALAD 37
HOT CHICKEN SALAD 38
KIRSCHEN SUPPE 25
LINDBERGH MACARONI SALAD 40
LOW SUGAR APPLESAUCE CHEESE SALAD 32
LUNCHEON SALAD 29
MACARONI SALAD 40
MANHATTAN DELI SALAD 39
MARIAN KEENEY'S BEETS 37
MEXICAN POTATO SALAD 36
MEXICAN SANDWICHES 42
OLD-FASHIONED COLESLAW 34
ONE-CUP SALAD 32
ORANGE JUICE JELLO 31
ORANGE TAPIOCA SALAD 28
PINEAPPLE CHEESE SALAD 30
PISTACHIO SALAD 31
POTATO CHOWDER 23
POTATO SALAD 36
PRETTY PINK SALAD 32
ROTINI VEGETABLE SALAD 38
SALAD 30
SHERRIED BLACK BEAN SOUP 26
SPICY TOMATO TORTILLA SOUP 24
SPINACH SALAD 33
SPINACH SALAD DRESSING 41
SPRING BREEZE SALAD 28
SUMMER VEGETABLE PASTA SALAD 38
SWISS MIXED SALAD 33
TORTELLINI SOUP 26
VEGETABLE SALAD 37
VEGETABLE SOUP 27
VEGETABLE SOUP 27
WARM CHICKEN & SPINACH SALAD 39
WILTED LETTUCE 33

BROCCOLI CHEESE SOUP

Diane (Muller) Hockensmith

1 onion
1/2 c. margarine
3 cans chicken broth
2 cans water
Salt & pepper
2 (10-oz.) pkgs. frozen chopped broccoli
1/4 tsp. garlic powder
8 oz. noodles, frozen
1 lb. pasteurized processed cheese
3 c. half & half

Saute onion in margarine. Add chicken broth and water; bring to boil. Add broccoli, garlic powder, salt and pepper if needed. Cook 5 minutes. Add noodles. Boil 6-8 minutes. Grate cheese into soup and add half-and-half.

POTATO CHOWDER

Linda Kimple

2 c. diced potatoes
3/4 c. diced onions
1/2 c. finely chopped celery
2 tsp. salt
2 1/2 c. water
4 T. margarine
4 T. flour
1/4 tsp. pepper
1/2 tsp. dry mustard
1 tsp. Worcestershire sauce
2 c. milk
1/2 lb. Velveeta cheese
1 T. chopped parsley
1 c. tomatoes, drained & cut up

Combine potatoes, onion, water, celery and salt. Cook until tender. **Do not drain.** Melt margarine in heavy saucepan. Blend in flour until smooth. Add mustard and pepper. Add milk and cook until thick and smooth, stirring constantly. Blend in Worcestershire and cheese, making sure all cheese is melted. Add potato mixture, parsley and tomatoes. Heat through, but **do not boil.**

SPICY TOMATO TORTILLA SOUP

Sandy (Robinson) Lawrence

1 c. chopped onions
4 cloves garlic, minced
1 T. margarine
1 T. olive oil
1 (28-oz.) can peeled tomatoes
1 c. chicken stock or broth
1 T. honey
Salt to taste
1 T. chopped cilantro
1/2 tsp. ground cumin
Pinch of cayenne pepper

In saucepan, heat oil and margarine. Add onion, garlic and cook until onion turns clear. Add chopped tomatoes and juice, cilantro, cumin and cayenne pepper. Bring to simmer; cook for 10 minutes or more. Serve with tortilla strips. **Tortilla Strips:** Cut 8 corn tortillas into 1/2 inch. Preheat oven to 300°. Place strip on baking sheet. Bake 10 minutes. Place strip in soup bowl; ladle soup over tortilla strips. Top with cheese and teaspoons of sour cream. Serves 4.

CROCKPOT STEAK SOUP

Helen Frees

1 lb. chili-ground lean beef
2 lg. onions, chopped
1 (16-oz.) can tomatoes, chopped
2 ribs celery, diagonally sliced
2 carrots, sliced diagonally
1 green pepper, seeded & halved
1 (10-oz.) pkg. frozen mixed vegetables
1 can beef broth
2 c. water
1 tsp. salt
1/2 c. butter
1 T. Kitchen Bouquet
1 bay leaf
1 tsp. pepper
1/2 c. flour

Brown ground beef; drain fat. Put all ingredients, except for butter, flour and Kitchen Bouquet into crockpot; stir well. Cook on high for 1 hour; then low for 6 hours. Make a roux with butter and flour; stir into soup. **Note:** At this time you can adjust color of soup by addition of Kitchen Bouquet. This soup freezes beautifully so I usually make a double batch. This takes an 8-quart pot for that much.

CAULIFLOWER CHEESE SOUP

Carmen Graff Pekelsma

2 c. potato chunks
2 c. cauliflowerettes
1 c. chopped carrots
3 med. garlic cloves
1 c. chopped onion
1 1/2 tsp. salt
4 c. water or stock

Combine above ingredients in pan; bring to boil and simmer 15 minutes. Let cool 10 minutes. Puree entire mixture in blender until smooth and creamy. Transfer to kettle and whisk in:

1 1/2 c. grated cheddar cheese
3/4 c. milk
1/4 tsp. dry mustard
1/4 tsp. dill weed
Pepper

Just before serving; whisk in 3/4 cup buttermilk. **Optional:** Serve topped with chopped scallions and extra cheese.

KIRSCHEN SUPPE (Cherry Soup)

Ann Schrader

2 cans cherry pie filling
Sugar to taste
Cinnamon stick
1 (12-oz.) can frozen fruit punch of other fruit juice
Bisquick mix

Place pie filling in large stainless steel pan. Add 1 can water. Prepare fruit juice according to directions on can. Add to pie filling. Add 2 sticks cinnamon and sugar to taste; bring to boil. Reduce heat slightly. Prepare dumplings according to directions on Bisquick box. Drop dumplings by teaspoonfuls into the broth. Use slotted spoon to push dumplings down into broth several times, to keep them boiling. Reduce heat; cover. Allow to simmer 15-20 minutes. The broth will thicken slightly from dumpling batter. **Note:** If you want thicker, mix 2-3 tablespoons cornstarch with little water, add to soup; bring to brief boil again. Continue to simmer until dumplings are done. Almond flavoring may be substituted for cinnamon sticks. Fresh pitted cherries may be substituted for pie filling. Enjoy!

SHERRIED BLACK BEAN SOUP

JoAnn Kincaid

1/2 c. thinly sliced carrot
4 cloves garlic, minced
2 tsp. ground cumin
1 c. cubed, fully cooked ham
1 tsp. instant beef or chicken bouillon granules
1 tsp. dried oregano, crushed
1/4 c. dairy sour cream
1 sm. onion, chopped
1 T. cooking oil
2 (15-oz.) cans black beans, rinsed & drained*
1/4 c. dry sherry or water
2 bay leaves
1/8 tsp. ground red pepper
1/4 c. frozen peas, thawed

In 3-quart Dutch oven, cook carrot, onion and garlic in hot oil over medium low heat for 3 minutes. Add cumin and cook until carrots are tender. Stir in 4 cups water, beans, ham, sherry, bouillon granules, bay leaves, oregano and ground red pepper. Bring to boiling; reduce heat. Simmer, uncovered for 25 minutes. Remove bay leaves. To serve, ladle into bowls; top with sour cream and few peas. Makes 4 main dish servings. ***Note:** If you can't find canned black beans in your supermarket, you can use canned kidney beans instead.

TORTELLINI SOUP

Kathleen (Graff) Lowrie

1 lb. Italian sausage
1 c. coarsely chopped onions
2 cloves garlic, sliced
5 c. beef broth
1/2 c. water
1/2 c. dry red wine or water
2 c. (4 med.) tomatoes, peeled & chopped or lg. can stewed tomatoes
1 c. thinly sliced carrots
1/2 tsp. basil leaves
1/2 tsp. oregano leaves
8-oz. can tomato sauce
1 1/2 c. zucchini, sliced
8 oz. (2 c.) frozen meat or cheese filled tortellini
3 T. chopped fresh parsley (I have used dried)
1 med. green pepper, cut in 1/2 in. pieces
Grated Parmesan cheese

Note: If sausage comes in casing, remove casing. In 5-quart Dutch oven, brown sausage. Remove sausage from pan; drain, reserving 1 tablespoon drippings. Using drippings, saute onions and garlic until onions are tender. Add beef broth, water, wine, tomatoes, carrots, basil, oregano, tomato sauce and sausage; bring to boil. Reduce heat; simmer uncovered 30 minutes. Skim fat from soup. Stir in zucchini, tortellini, parsley and green pepper. Simmer, covered an additional 35-40 minutes or until tortellini are tender. Sprinkle with Parmesan cheese if desired. Makes eight 1 1/2 cup servings.

VEGETABLE SOUP

(In memory of Johanna Hirsch)

Soup meat
Onion
Celery
Handful pearl barley
1 bay leaf
1 can Veg All
1 can corn
1 can green beans
1 can yellow wax beans
1 can lima beans
1 sm. can peas
Potatoes, cut in chunks
Sm. (4-in. diameter) head cabbage, shredded

Put soup meat in kettle with 2 quarts water. Add onion, celery and barley. Cook until tender; add bay leaf. Add all other ingredients.

VEGETABLE SOUP

Roberta Ahrens

40 lbs. beef, cut in 1/2 in. cubes
30 lbs. shank bones
25 onions
5 gal. diced potatoes
1 gal. diced carrots
2 pt. cans little lima beans
1 lg. head cabbage
2 c. barley, cooked
1 c. parsley sprigs
2 1/2 gal. tomato juice
2 gal. diced celery
2 qt. tiny green beans
1 gal. canned peas
2 c. rice, cooked before adding

Cut fat off meat; melt, heat and brown meat. Add 4 gallons water; cook 2-3 hours. Cook bones same length of time in separate kettle. In all, use about 10 gallons water. Keep salting and peppering broth to suit taste. Add 1/4 cup sugar. Divide meat and broth in 4 large kettles. Add vegetables in equal portions; simmer 4 hours. **Note:** I believe this was recipe used many times by Mr.& Mrs. Club for soup dinners at church.

EASY TORTILLA SOUP

Helen Johnson

1 can chicken broth
1 can tomato bisque soup
2 soup cans water
1 can Ro-Tel tomatoes with chilies
1 can white whole kernel corn
1 c. diced cooked chicken
Monterey Jack cheese, shredded
Tortilla chips

Mix together and heat first 6 ingredients; add a few tortilla chips and some shredded cheese to each bowl of soup when serving.

CRANBERRY MOLDED SALAD

Denise Johnson

1 lg. box cherry Jello
2 3/4 c. hot water
8-oz. carton sour cream
1 can jellied cranberry sauce

Dissolve Jello in hot water. Combine with sour cream and cranberry sauce; mix in blender. Pour into mold; chill until set. **Note:** This makes a nice holiday salad.

CYNTHIA'S WHIPPED SALAD

Cynthia Ann (Rugan) Odden

1 pkg. Jello, any flavor
1 sm. container cottage cheese
1 (12-oz.) container whipped topping
1 can fruit cocktail or other fruit, cranberries, etc.
1/2 c. chopped nuts

Drain juice from fruit cocktail; add dry Jello. Mix and add cottage cheese; mix; add whipped topping and nuts. Mix all together and refrigerate.

SPRING BREEZE SALAD

Jean Robinson

1 pkg. lemon Jello
1 c. hot tomato juice
1/2 tsp. salt & pepper
1 T. sugar
1 cucumber, grated fine (no seeds & save juice)
1 med. carrot, grated
1/4 c. green pepper, grated
1 tsp. onion, grated
2 T. vinegar

Combine all above ingredients, except cucumber juice and vinegar. Combine cucumber juice and vinegar in measuring cup, this should make 3/4 cup, if not, add water to make 3/4 cup. **Note:** Double recipe to make ring mold.

ORANGE TAPIOCA SALAD

Dorothy Koch

2 pkgs. vanilla tapioca pudding
2 c. juice from drained fruit
2 (3-oz.) pkgs. orange Jello
2 c. boiling water
1 sm. or lg. can fruit cocktail, drained
1 can mandarin oranges, drained
1/2 pt. whipping cream, whipped

Dissolve Jello in boiling water. Cook tapioca pudding with juice as directed on box. Combine Jello and hot pudding. Chill until congealed, then fold in well-drained fruit and whipped cream. Place in large bowl. **Note:** This makes a large salad. Many combinations of fruit may be used. This recipe can be cut in 1/2 very easily for small family. If you do not have 2 cups juice from fruit, orange juice may be added to make 2 cups.

LUNCHEON SALAD

Jean Robinson

1 can tomato soup
2 pkgs. Knox gelatin
1 1/2 c. chopped celery
Green pepper, grated
Nuts or green or ripe olives, sliced
2 (3-oz.) pkgs. Philadelphia cream cheese
1 c. mayonnaise
1 sm. onion, grated

Heat soup to boil; add cheese and mix. In 1/2 cup cold water, dissolve gelatin; cool. Add mayonnaise, celery, etcetera.

CIDER MOLD SALAD

Bernadine Riemann

3 (3-oz.) pkgs. orange Jello
5 3/4 c. apple cider or apple juice
1/2 c. seedless white raisins
1/2 c. apple juice or cider for soaking raisins
2 lg. apples, cut in cubes, peeled or unpeeled
1/2 c. walnuts, chopped

Dissolve Jello in 2 cups boiling cider. Chill until slightly thickened or jelled. Soak white raisins in 1/2 cup cider for 1/2 hour. Drain raisins, discard this cider. Add raisin, apples and walnuts to gelatin mixture. Pour into 2 1/2-quart mold; chill until firm. Unmold on platter. Garnish with frosted grapes or greens. Makes 9-12 servings.

BEET SALAD

Elizabeth Kimple

2 (3 oz.) pkgs. lemon gelatin
3/4 c. boiling water
1 (16-oz.) can diced beets, pureed
1/4 c. horseradish
1/2 pt. sour cream
1 tsp. salt
1/8 tsp. pepper

Pour into 9 x 12-inch pan.

FRUIT & CHEESE SALAD MOLD

Jean Robinson

1 c. hot water
1 pkg. lemon Jello
1/2 c. mayonnaise
1 (5-oz.) jar pimento cheese

Beat together above ingredients. Stir in 3/4 cup pineapple juice. Chill until partially set. Fold in 1 cup grated carrots and 2 1/2 cups crushed pineapple. Chill until firm.

CRANBERRY CHERRY JELLO SALAD

Lelia Secrist

3 pkgs. cherry Jello (2 red, 1 black)
1 carton cultured sour cream or 1 commercial sour cream
2 cans cranberry sauce
1/2 c. chopped nuts
3 c. boiling water

Mix Jello with 3 cups boiling water; stir in 2 cans cranberry sauce. Be sure all is melted. Cool this mixture until partially thickened. Add 1/2 cup chopped nuts. Let thicken some more. Swirl in sour cream. Cool and serve.

SALAD

Gladys I. Fox

1 (3-oz.) pkg. orange or orange pineapple Jello
1 (3-oz.) pkg. vanilla or vanilla banana or coconut vanilla non instant pudding mix
1 c. water
1 (15 1/2-oz.) can or larger crushed pineapple with juice
1 (20-oz.) container Cool Whip, softened to room temp.

Mix Jello and pudding mix in 2 to 3-quart pan. Pour in water; mix well. Place on burner and cook until thickened, stirring frequently. Remove from heat and let cool. Add pineapple with juice; mix well. Add Cool Whip and fold in until well-blended. Pour into Pyrex or glass container; place in refrigerator a few hours before serving.

PINEAPPLE CHEESE SALAD

Dorothy Chain

1 (3-oz.) pkg. lemon Jello
2 T. sugar
2 T. vinegar
1 1/2 c. boiling water
1 sm. can crushed pineapple
1 c. sharp or med. sharp cheese, grated
1/2 c. whipped cream or Cool Whip

Add water to Jello, sugar and vinegar; stir until dissolved. Add pineapple; chill until congealed. Add grated cheese and whipped cream to Jello. Fold into Jello and chill until set.

CHERRY SALAD

Gregory Bayer

2 (3-oz.) pkgs. cherry Jello
2 c. hot water
1 c. cold water
1 can cherry pie filling

Topping:

2 sm. pkgs. cream cheese
1 sm. can crushed pineapple, drained
Nuts

Mix Jello in water and pie filling in 9 x 13-inch pan. Refrigerate until solid. Mix cream cheese with pineapple and nuts; put on top of salad.

ORANGE JUICE JELLO

Jackie Gunn

1 lg. pkg. orange Jello
1 (6-oz.) can frozen orange juice
2 c. boiling water
1 6-oz.) can cold water
1 can mandarin oranges, drained

Dissolve Jello with 2 cups boiling water; add orange juice and stir until melted. Add cold water and oranges. Chill until firm.

CARAMEL APPLE SALAD

Margie Wallace

1 (3 1/2-oz.) pkg. instant butterscotch pudding mix
1 c. roasted peanuts
1 (8-oz.) can crushed pineapple, undrained
1 c. miniature marshmallows
3 c. apples, chopped & unpeeled
1 (8-oz.) container whipped topping

Combine all ingredients in bowl; mix well and chill until serving time. Serves 6.

PISTACHIO SALAD

(In memory of Bertha Peters)

1 can pineapple
1 c. marshmallows
1 can mandarin oranges
1 box instant pistachio pudding
1 lg. carton Cool Whip

Mix pudding and Cool Whip together. Fold in fruit and small marshmallows.

CURRIED FRUIT & NUT SALAD

JoAnn Kincaid

1/2 c. slivered almonds
1 head iceberg lettuce, torn into pieces
1 c. spinach, rinsed, stemmed & torn into pieces
1 (11-oz.) can mandarine oranges, chilled & drained
1 c. seedless grapes, halved
1 avocado, peeled, pitted & diced

Curry Vinaigrette Dressing:

1/2 c. vegetable oil
1 clove garlic, minced
2 T. minced fresh chives
1 T. curry powder
1 tsp. soy sauce
1/2 c. white vinegar
2 T. packed lt. brown sugar

Dressing: Combine all ingredients in lidded jar. Shake well. **Salad:** Toast almonds under broiler until golden, watching carefully. In salad bowl, combine lettuce, spinach, mandarin oranges, grapes, avocado and almonds. Prepare Curry Vinaigrette Dressing. Pour dressing over salad and toss gently. Makes 10-12 servings. **Note:** Serve this picture perfect salad with raspberry muffins.

LOW SUGAR APPLESAUCE CHEESE SALAD

Sharon DeBusk

1 (4-oz.) pkg. lemon Jello
1/4 c. boiling water
1 c. unsweetened applesauce
1 c. low fat cottage cheese
1/2 c. chopped pecans

Dissolve Jello in water. Add other ingredients; refrigerate.

ONE-CUP SALAD

Carol Frees

1 c. shredded coconut
1 c. miniature marshmallows
1 c. pineapple chunks, drained
1 c. mandarin oranges
1 c. sour cream

Mix well; let stand several hours in refrigerator or overnight. Mix several times while in refrigerator.

PRETTY PINK SALAD

Virginia Bayer
Geneva Ankerholz

Mix:

1 big carton Cool Whip
1 can Eagle Brand milk

Let stand 1/2 hour and add:

1 c. cherry pie mix cherries
1 c. coconut
1 c. sm. marshmallows
1 c. crushed pineapple, drained
Nuts

Let stand overnight. Makes large salad.

BLUEBERRY SALAD

(In memory of Viola Muller)

1 (No. 2) can crushed pineapple, drained & save juice
1 (No. 2) can blueberries, drained & save juice
2 boxes raspberry Jello
1 container Cool Whip

Dissolve 2 boxes raspberry Jello in 2 cups boiling water. Add 2 cups liquid; (water, blueberry and pineapple juices). Take out 1 cup of Jello mixture; set it aside in refrigerator to thicken. Mix fruit with rest of Jello; let set. Mix 1 cup of thickened Jello with Cool Whip with electric mixer. Spread on top of set Jello and refrigerate.

SPINACH SALAD

Donna DeBusk Lenhart
Sharon DeBusk

1 lb. spinach
1 can water chestnuts, sliced & drained
1 hard-boiled egg, sliced
1/2 can drained bean sprouts
1/4 lb. bacon, cooked & crumbled
1 sm. onion, sliced

Dressing:

1/2 c. salad oil
2 T. catsup
1/4 c. sugar
1 tsp. salt
1/4 c. vinegar

Mix dressing and pour over spinach. Refrigerate salad.

CONFETTI SALAD

Lagreta Jensby

1 (10-oz.) pkg. mixed vegetables
1/3 c. chopped onion
1/2 c. chopped celery
1/2 c. chopped green pepper
1 T. flour
1/2 c. sugar
1/2 c. vinegar or pickle juice
1/2 tsp. salt
1 T. prepared mustard

Cook vegetables 5 minutes; drain and cool. Add onion, celery and green pepper. Cook dressing of flour, sugar, vinegar, salt and mustard. Cool and pour over vegetables. Chill before serving.

SWISS MIXED SALAD

Jan Roth

1 tsp. Dijon mustard
2 T. red wine vinegar
6 T. oil
1/2 tsp. salt
1/4 tsp. pepper
6 c. romaine or other greens, washed, dried & torn
1 lg. Red Delicious apple, cored & diced
1 c. grated Swiss cheese
1/2 c. broken walnuts

In bottom of salad bowl, mix mustard, vinegar, oil, salt and pepper. Add remaining ingredients and toss. Serves 4-6.

WILTED LETTUCE

Sharon DeBusk

5 slices bacon
1 egg, beaten
2 T. sugar
1/2 tsp. salt
2 T. water
1/3 c. vinegar
1/4 c. minced onion

Cook bacon pieces; remove from pan. Mix rest of ingredients, except onion; mix with grease in skillet left from cooking bacon. Cook until thickens. Add bacon pieces; pour over freshly cut lettuce and minced onion. Toss and serve.

A DIFFERENT COLESLAW

Edie Cecil

Chop cabbage as to your preference. Add sour cream, coconut, crushed pineapple and miniature marshmallows. The above ingredients to your own satisfaction. **Note:** Very good the longer it sits in refrigerator.

OLD-FASHIONED COLESLAW

1/2 c. sugar
1/3 c. vinegar
1/2 c. rich sweet cream
1/2 tsp. salt

Add sugar to vinegar; stir until sugar has dissolved. Beat in cream until mixture thickens. Pour over finely shredded cabbage. Use fork to blend dressing through cabbage. **Variations:** Add crushed pineapple and miniature marshmallows.

CABBAGE SALAD

Molly Freeman

1/2 head cabbage, chopped
2 T. sesame seeds
3-4 green onions
1/2 c. slivered almonds, toasted until brown at 350°
1 pkg. Ramen noodles, crumbled dry into salad

Dressing:

2 T. sugar
1/2 c. oil
3 T. vinegar
1/4 tsp. vinegar

Toss with this dressing. Add just before serving. Serves 6-8.

CRUNCHY PEA SALAD

Molly Freeman

1 (16-oz.) pkg. frozen peas
1 c. chopped celery
1 c. chopped cashew nuts
1/4 c. chopped green onions
1/4 c. bacon bits
1 sm. jar pimentos, chopped (opt.)

Dressing:

1/4-1/2 c. sour cream
1/4-1/2 c. mayonnaise

Defrost peas; add other ingredients. Let stand several hours or overnight in refrigerator.

BROCCOLI SALAD

Helen Johnson
Norma Colvin

2 heads fresh broccoli
1/2 red onion
10-12 slices bacon
1/2 c. raisins
1/2 c. sunflower seeds, opt.
1 c. mayonnaise
1/2 c. sugar
2 T. vinegar

Coarsely chop broccoli. Fry bacon until crisp, then crumble. Mix broccoli, chopped onion, bacon and sunflower seeds. Combine mayonnaise, sugar and vinegar. Pour over salad. Marinate 1-3 hours before serving.

GERMAN TOMATO SALAD

Ron Cunningham

4 1/2 lbs. tomatoes, cut into 1/2 in. cubes
1/2 lb. or 1/2 c. chopped onion
1/2 c. chopped fresh parsley
1 tsp. salt
1/2 tsp. pepper

Mix, cover and refrigerate for several hours.

Dressing:

1 c. Miracle Whip
1/4 c. cream
Fry 1/4 pound or 1/2 cup bacon or more and crumble.

Just before serving, mix in dressing mix; add bacon on top or stir it through. **Note:** A U.S. Army recipe.

FIESTA CORN SALAD

Jan (Hatcher) Petz

1 (15 1/4-oz.) can whole kernel corn, drained
1 c. chopped fresh tomato
1 c. cucumber, chopped & peeled
1/2 c. chopped celery
1/2 c. red or green pepper, diced
2 green onions, sliced
1/2 c. bottled Italian dressing

Combine all ingredients; chill several hours. Serves 4-6.

GERMAN POTATO SALAD

Marie Hirsch

4 c. potatoes, cooked & diced (or more)
1/2 c. chopped celery if desired
1 med.-size onion, chopped
1 1/2 tsp. salt
1 T. flour
1/3 c. sugar
1/3 c. vinegar
1/4 tsp. pepper
2/3 c. water

Fry chopped onion in 2 tablespoons Crisco until light brown. Add flour and blend. Add sugar, vinegar and water. Bring to boil, stirring constantly. Pour over diced potatoes. Sprinkle with pepper and serve. **Note:** I place it in oven to heat potatoes with dressing. You can add frankfurters cooked and chopped.

POTATO SALAD

Sharon DeBusk

4-6 cooked potatoes
1 lg. onion, diced
2 parts salad oil
1 part vinegar
Garlic salt
Pepper

Mix cooked potatoes and raw onions. To this mixture, I add dressing of 2 parts salad oil to 1 part vinegar. Mix enough to put on potatoes and onions. Season to taste with garlic salt and pepper. **Note:** This is low cholesterol potato salad without mayonnaise and eggs.

CONFETTI POTATO SALAD

Sharon DeBusk

3/4 c. oil
1/3 c. cider vinegar
1 T. parsley flakes
2 tsp. salt
1 1/2 tsp. dried basil, crushed
1 tsp. onion powder
1/2 tsp. garlic powder
1/4 tsp. black pepper
2 lbs. sm. red new potatoes
3/4-1 lb. green beans, cut into 1 in. pieces & cooked
4 lg. carrots, peeled, sliced & cooked
1 c. mixed diced red, yellow & green peppers
Chopped chives

Combine oil, vinegar, parsley, salt, basil, onion, garlic powder and pepper in small jar with lid. Cover and shake well. Cook new potatoes, but do not peel. Drain and cut into chunks. Combine warm potatoes, cooked beans, cooked carrots and mixed peppers in large bowl; toss gently. Pour in enough dressing to coat vegetables thoroughly. Cover and chill several hours, tossing occasionally. When ready to serve, add more dressing if needed. Chill any remaining dressing. Serve garnished with chives.

MEXICAN POTATO SALAD

Cynthia Rose

4-5 med. potatoes
1/2 c. oil
1/3 c. vinegar
2 tsp. chili powder
1/2 c. sliced celery
1/2 c. shredded carrots
1/2 c. sliced ripe olives
1 tsp. seasoned salt
1/4 tsp. salt
1/2 tsp. hot pepper sauce
8-oz. can whole kernel corn, drained
1/2 c. chopped red or green pepper

Cook potatoes; while warm, peel, cube and cool. In bowl mix oil, vinegar, chili powder, both salts and hot pepper sauce. Add to potatoes; cover. Chill 1 hour. Fold in remaining ingredients.

VEGETABLE SALAD

(In memory of Tillie Redmon)

1 can white shoe peg corn
1 can Le Sueur peas, silver label
1 can French-style green beans
1 sm. (2-oz.) jar pimentos
1 c. chopped celery
1/2 c. chopped onion

Drain vegetables; combine. Heat 3/4 cup vinegar, 1 cup sugar, 1/4 cup oil and 1/4 teaspoon salt. Marinate 24 hours.

MARIAN KEENEY'S BEETS

Marilyn Frydendall

2-3 c. cut cooked beets
2-3 slices onion

Bring to boil for 1 minute.

3/4 c. vinegar
1/4 c. water
6 whole cloves
1 stick cinnamon
1 slice lemon, opt.
6 T. sugar
1/4 tsp. salt

Pour over beets and onion slices. Cool.

CHERI'S SALAD

Cheri Balum

Mexicorn, canned
Cucumber
Celery
Onion
Green pepper

Combine in amounts desired. Add Creamy Italian dressing.

GREEK SALAD

Harriet Schupbach

Iceberg lettuce
Romaine lettuce
Black olives
Radishes
Cucumber
Green onions
Shredded carrots
Feta cheese

Dressing:

1/2 c. olive oil
1/3 c. red wine vinegar
1 T. fresh oregano or 1 tsp. dried oregano
1/2 tsp. salt

Tear lettuce into bite-size pieces. Toss together with olives, sliced radishes, sliced cucumbers, sliced green onion and carrots. Place dressing ingredients into small glass jar with lid; shake until mixed. Pour over vegetables; toss and top with feta cheese. **Note:** Other vegetables such as mushrooms, canned beets or peppers may be added or substituted.

SUMMER VEGETABLE PASTA SALAD

Diane (Muller) Hockensmith

1 c. Miracle Whip
1/3 c. Parmesan cheese
1/3 c. chopped parsley
1/4 tsp. salt
2 c. corkscrew noodles, cooked & drained
1 1/2 c. chopped cucumber
1 c. chopped tomato
1/2 c. thin carrot slices
1/2 c. chopped green pepper
1/4 c. green onion slices

Combine Miracle Whip, cheese, parsley and salt. Add noodles and vegetables; chill. Serve on lettuce lined platter. Makes 6-8 servings. **Note:** I add about 1/2 cup Italian dressing, broccoli, radishes or any other fresh vegetable you might like.

ROTINI VEGETABLE SALAD

Tonjia Pohlman

Cook rotini; drain and run cold water over it until cold. Put in bowl; cover with Wishbone Italian dressing. Chop up green onions and tomatoes. Add raw cauliflower and broccoli. **Note:** You may use any vegetable you desire.

CHINESE CHICKEN SALAD

Jean Robinson

4 c. diced chicken
1 c. diced celery
1 c. diced green peppers
1/4 c. diced green onions
1/2 c. diced green olives
1 T. mustard
1 1/4 c. mayonnaise
16-oz. can mandarin oranges
5-oz. can Chinese noodles

In large bowl, combine chicken, celery, green pepper, onion and olives. In separate bowl, blend mayonnaise, mustard; add to chicken. Carefully fold in oranges. Just before serving, fold in noodles. Makes 6-8 servings.

HOT CHICKEN SALAD

Robin (Buckbee) Waters

4 c. cooked chicken, diced
2 c. chopped celery
1 can water chestnuts
1 c. chopped slivered almonds
4 T. minced onion
4 T. lemon juice
2 cans cream of mushroom soup
1 c. shredded cheddar cheese
2 c. crushed potato chips

Mix first 8 ingredients in 2-quart casserole. Top with cheese and chips. Bake for 30-45 minutes at 375°.

WARM CHICKEN & SPINACH SALAD

Maxine Peter

Dressing:

1/2 c. oil
1/4 c. sugar
1/2 tsp. dry mustard
1/4 c. cider vinegar
1/2 tsp. ginger

Salad:

5 c. fresh spinach leaves
1 c. sliced fresh mushrooms
2 c. tomato, coarsely chopped
1/4 c. fresh parsley
5 slices bacon, fried & crumbled
2 T. oil
2 whole chicken breasts, cut into strips
1/4 c. green onions, sliced

In small bowl, combine all dressing ingredients; set aside. On large platter or individual plates, layer spinach, mushrooms, tomato, bacon and parsley. Heat 2 tablespoons oil in skillet at medium high heat. Add chicken; stir-fry until lightly brown. Stir in onions and cook 1 minute, drain. Arrange chicken and onions on top of tomatoes and parsley. Heat dressing and spoon over salad.

CHICKEN SALAD

(In memory of DeLores Brenn)

5 c. cooked chicken, cut into chunks
2 T. salad oil
2 T. orange juice
2 T. vinegar
1 tsp. salt
3 c. cooked rice
1 1/2 c. sm. green grapes
1 1/2 c. sliced celery
1 (13-oz.) can pineapple tidbits, drained
1 (11-oz.) can mandarin oranges, drained
1 c. toasted slivered almonds
1 1/2 c. mayonnaise

Combine chicken, salad oil, orange juice, vinegar and salt. Let stand while preparing remaining salad ingredients. Mix all ingredients. Can refrigerate overnight.

MANHATTAN DELI SALAD

Dena Robinson

1 (12-oz.) pkg. spiral pasta
1 1/4 c. sliced olives
1 c. chopped green pepper
1/4 lb. salami, cut in strips
1/4-1/2 c. grated Parmesan
1/4 c. chopped parsley
3/4 c. Italian dressing

Cook pasta. In large bowl, combine olives, green pepper, salami, onion, cheese, parsley and Italian dressing. Add pasta; toss well. Serve at room temperature or chilled.

LINDBERGH MACARONI SALAD

(In memory of Hannah Handley)

1 c. macaroni, uncooked
1 1/2 c. diced celery
6 sweet pickles, diced
1 sm. onion, diced
2 hard-boiled eggs, diced
1/2 c. cubed American cheese
4 T. chili sauce
1 c. mayonnaise
1 tsp. salt
Pimento, opt.

Cook macaroni as directed on package. Mix all ingredients together; chill several hours or overnight. **Comment:** Diced pimento can be used, but Hannah said she used to cut whole pimento into shape of little airplanes and place on top of salad, hence the name. It commemorated Charles Lindbergh's 1927 Trans-Atlantic flight.

DE PEPE SALAD

In memory of Bertha (Bayer) Peters
Helen Frees
Arlene Barber

1 c. Acini de Pepe macaroni
2 c. mandarin oranges
1 c. sugar
3 T. flour
1 c. tiny marshmallows
1 (No. 3) can pineapple chunks
3 eggs
2 c. Cool Whip

Boil macaroni in 2 1/2 cups salted water; drain pineapple and oranges. Heat 2 cups liquid; add beaten eggs and sugar and flour. Boil until thick; cool. Add fruit, marshmallows and Cool Whip. Let stand in refrigerator overnight. Serves 15.

MACARONI SALAD

Lynnette Scheufler

2-3 c. lg. elbow macaroni
1 cucumber, diced
1 tomato, diced
Green onions
Cheddar cheese, cut into cubes
Miracle Whip
Ranch dressing

Mix all ingredients together; add Miracle Whip and Ranch dressing to desired taste.

EASY TACO SALAD

Harriet Schupbach

1 lb. ground beef
1/2 c. chopped onion
1/2 c. chopped green bell pepper
1 1/4 oz. pkg. taco seasoning mix
16-oz. can refried beans
16-oz. can tomatoes, drained & cut up
10 c. torn lettuce
2 lg. tomatoes, coarsely chopped
1 lg. ripe avocado, peeled & chopped
3 c. corn chips
4 oz. shredded cheddar cheese

Brown ground beef, onion and green pepper; drain. Stir in taco seasoning, refried beans and canned tomatoes. Simmer 15 minutes. In large bowl, combine lettuce, tomatoes and avocado. Just before serving, toss corn chips with lettuce mixture. Place lettuce mixture on individual serving plates, top with meat mixture and sprinkle with cheese. Makes 8 servings.

SPINACH SALAD DRESSING

Harriet Schupbach

1/2 c. vegetable oil
1/4 c. cider vinegar
1/4 c. sugar
1/2 tsp. salt
1/2 tsp. paprika
1/4 tsp. dry mustard
1/4 tsp. celery salt
Pepper

Mix and let stand overnight for several hours.

DOROTHY LYNCH DRESSING

Lagreta Jensby

1 c. sugar
1 c. oil
1 (10 1/2-oz.) can tomato soup
1/2 c. vinegar
1 tsp. salt
1 tsp. dry mustard
1/4 tsp. pepper
1/4 tsp. celery salt
1/8 tsp. garlic powder

Beat or blend well. Makes 1 quart.

DILLY HAM SANDWICHES

Virginia Bayer

1 c. butter or oleo
1/4 c. mustard
1/2 c. chopped onions
1/4 T. dill seed
1 lb. sliced ham
2 pkgs. aged Swiss cheese
2 (1-doz.) pkgs. potato rolls

Mix first 4 ingredients and let stand overnight. Brush mixture on each side of potato roll and place ham and cheese on potato roll. Wrap in foil and freeze. Bake in 350° oven for 30-40 minutes. **Note:** Sandwiches can also be placed in plastic freezer bags and microwaved to heat.

MEXICAN SANDWICHES

Wanda Komarek

3 lbs. ground round
1 onion, chopped

Brown hamburger and onion. Add:

1 (10-oz.) pkg. cheddar cheese
1 (15-oz.) can tomato sauce
4 oz. chopped black olives
4 oz. salsa
2 doz. hard rolls

Pinch out centers of rolls; fill with beef mixture. Wrap each roll in foil. Bake at 350° for 30 minutes. Makes 2 dozen sandwiches.

BACON STUFFED BURGERS

Gregory Bayer

4 slices bacon
1/4 c. chopped onion
1 (4-oz.) can mushroom pieces, drained & chopped
1 lb. lean ground beef
1 lb. bulk pork sausage
1/4 c. grated Parmesan cheese
1/2 tsp. pepper
1/4 tsp. garlic powder
2 T. steak sauce
8 hamburger buns, split & toasted

Cook bacon until crisp. Remove bacon and discard all but 2 tablespoons drippings. Saute onions in drippings until tender. Crumble bacon; add with mushrooms to skillet and set aside. Combine beef, pork, cheese, pepper, garlic powder and steak sauce in large bowl. Shape into 16 patties. Divide bacon mixture and place over 8 patties. Place remaining patties on top; press edges tightly to seal. Grill over medium coals until well-done. Serve on buns with lettuce if desired.

CHILI BURGERS

Dorothy Hagen

3 lbs. hamburger
1 lb. onion
1 bottle catsup
1 (10-oz.) jar sweet pickles
A little chili powder & salt

Cook hamburger and onions. Add catsup, pickles, salt, chili powder. Let simmer; do not boil. Cook until it get's thick; skim off fat. Makes 20. **Note:** Recipe was used in the Commanche Lucky 4's food stand.

Vegetables & Side Dishes

VEGETABLES & SIDE DISHES

BAKED PINEAPPLE 56
BAKED POTATO CASSEROLE 52
BARBECUE GREEN BEAN DISH 47
BARBECUED LIMA BEANS 53
BROCCOLI RICE CASSEROLE 54
BROCCOLI RICE CASSEROLE 55
BRUNA BONOR 47
BUTTER & CHEESE POTATOES 49
CABBAGE SUPREME 52
CALICO BEANS 48
CAROLYN'S SCALLOPED RHUBARB 56
CARROTS SUPREME 46
CELERY CASSEROLE 45
CHEESE POTATOES 50
CORN & GREEN CHILIES 46
CORN OYSTER CASSEROLE 46
CORNBREAD CASSEROLE 47
COTTAGE MASHED POTATOES 49
EGGPLANT PARMIGIANA 45
EGGPLANT SOUFFLE 44
FRIED CUCUMBERS 52
FRIED RICE WITH BACON & MUSHROOMS 54
GOURMET POTATOES 50
JUNE'S RICE 54
LEMON DILL POTATOES 51
LIMA BEAN & MUSHROOM CASSEROLE 53
MACARONI MOUSSE 55
MICKIE'S RICE 55
OYSTER DRESSING 56
POTATO CASSEROLE 48
POTATO CASSEROLE 49
POTATO CASSEROLE 50
POTATO CASSEROLE 51
POTATO CASSEROLE 51
PRALINE YAM CASSEROLE 53
QUICK BAKED BEANS 47
RATATOUILLE 44
SCALLOPED CORN 46
SCALLOPED RHUBARB CASSEROLE 56
SCALLOPED YELLOW SUMMER SQUASH 43
SPANISH BEANS 48
SQUASH CASSEROLE 43
SQUASH CASSEROLE 43
SQUASH CASSEROLE 43
STUFFED CABBAGE 52
SUPER DUPER POTATOES 48
WEDDING POTATOES 50
WILD OR BROWN RICE 53

VEGETABLES & SIDE DISHES

SCALLOPED YELLOW SUMMER SQUASH

Virginia Bayer

1 med.-size yellow summer squash
1 onion, chopped or sliced
1 row crackers, crushed
Velveeta cheese

Slice squash into casserole. Add onions and cracker crumbs; stir. Add chunks of Velveeta down in casserole. Barely cover with water; bake in microwave 8 minutes. In about 7 minutes, open and top with pieces of cheese; cook another minute.

SQUASH CASSEROLE

(In memory of Mickie Austin)

1 lb. squash, cut up
1 T. sugar
1 egg, beaten
1/2 c. mayonnaise
1/2 c. grated cheddar cheese
1/2 stick butter
1/2 c. chopped onions
Salt & pepper
1/2 c. cracker crumbs

Mix all ingredients, except bread crumbs; use them sprinkled on top. Bake 25-30 minutes in 350° oven.

SQUASH CASSEROLE

Marlan Keeney

2 c. butternut squash, cooked & mashed
1/4 c. honey
2 eggs, beaten
1/3 c. orange juice
1/3 c. dry milk
1/2 c. raisins
1/2 tsp. salt
1/4 c. melted oleo

Bake at 350° for 60 minutes in 1 1/2-quart baking dish.

SQUASH CASSEROLE

Marie Hirsch

2 lbs. (6 c.) yellow squash, sliced
1/2 c. chopped onion
1 can cream of chicken soup
1 c. sour cream
1 c. shredded carrots
1 pkg. Pepperidge Farm herb seasoned stuffing mix
1/2 c. melted margarine

Cook squash and onion in boiling salted water for 5 minutes; drain. Combine soup, sour cream and carrots. Fold in squash and onion. Combine stuffing mix and margarine. Spread 1/2 of stuffing mix on bottom of 12 x 8-inch dish. Spread on vegetable mix; top with remaining stuffing mix. Bake at 350° for 30 minutes.

RATATOUILLE

(In memory of Sibyl Artbuthnot)

2 sm. onions, peeled & chopped
1/4 c. olive oil
1 med. eggplant, peeled & cut in 1 in. cubes
2 sm. zucchini, cut in 1/2 in. slices
3 med. tomatoes, peeled & diced
1 green pepper, cored & cut in 1/2 in. strips
2 cloves fresh garlic, chopped
2-3 T. parsley, chopped
Salt & pepper

Saute onions in larger skillet in oil. Add remaining ingredients. Cover and simmer 15 minutes. Uncover; simmer until vegetables are tender and sauce has thickened.

EGGPLANT SOUFFLE

(In memory of Mary Batchman, mother of Maxine Haddon)

1 med.-size eggplant
2 T. butter
2 T. flour
1 c. milk
1 c. grated cheese
3/4 c. cracker crumbs
2 tsp. grated onion
1 T. catsup
1 tsp. salt
1/8 tsp. pepper
2 eggs

Peel, cut up and cook eggplant in salted water. Drain and mash. Make up white sauce and add eggplant, cheese, bread crumbs, seasonings and beaten egg yolks. Beat egg whites until stiff; fold in above mixture. Put in greased baking dish; bake in 350° oven for 45 minutes or until firm in center. **Note:** I use Velveeta cheese.

EGGPLANT PARMIGIANA

Maxine Peter

1/3 c. chopped onion
1/4 c. finely chopped celery
1 sm. clove garlic
2 T. oil
1 (16-oz.) can tomatoes, cut up
1/3 c. tomato paste
1 bay leaf
1 tsp. parsley flakes
1/2 tsp. salt
1/2 tsp. oregano
1/4 tsp. pepper
1/4 c. flour
1/2 tsp. salt
1 med. eggplant, peeled & cut crosswise into 1/2 in. slices
1 beaten egg
1/4 c. oil
1/3 c. grated Parmesan cheese
6 oz. sliced mozzarella cheese

Tomato sauce: In saucepan cook onion, celery and garlic in 2 tablespoons oil until vegetables are tender. Stir in undrained tomatoes, tomato paste, bay leaf, parsley, 1/2 teaspoon salt, oregano and pepper. Bring to boil; reduce heat. Boil gently, uncovered about 15 minutes or until desired consistency, stirring occasionally. Discard bay leaf. Combine flour and 1/2 teaspoon salt; dip eggplant slices into beaten egg, then into flour mixture. In large skillet, brown eggplant, half at a time, in 1/4 cup hot oil, about 3 minutes on each side, adding additional oil as needed. Drain well on paper towel. Arrange a single layer of eggplant in bottom of 10 x 6 x 2-inch baking dish, cutting slices to fit. Top with half Parmesan cheese, half sauce, half mozzarella cheese. Cut remaining mozzarella into triangles. Repeat layers of eggplant, Parmesan, tomato sauce and mozzarella. Bake, uncovered in 400° oven for 15-20 minutes or until heated through.

CELERY CASSEROLE

Ruth Carey

1 stick margarine
1 (8-oz.) can sliced water chestnuts, drained
1 (4-oz.) can mushrooms with juice
8 ribs of celery
1 (10-oz.) can cream of chicken soup
1/2 c. slivered almonds
6 slices bread
4 oz. grated cheddar cheese

Toast almonds under broiler until golden. Cook celery in lightly salted water until tender; drain well. Melt margarine in 9 x 13-inch glass baking pan. Break bread in pan. In large bowl, combine remaining, except cheese. Mix well; pour into dish containing margarine and bread. Toss lightly and sprinkle with cheese. Cover with foil; bake 25 minutes at 350°. Remove foil; continue baking for an additional 20 minutes. Serves 8. **Note:** Good side dish or may be used as main dish. It can be made ahead and stored in refrigerator.

CARROTS SUPREME

Eileen Bayer

2 lbs. carrots, peeled & sliced
1/2 med. onion, diced
1/2 green pepper, diced
1 c. tomato soup
1/2 c. sugar
1/4 c. cider vinegar
1/4 c. vegetable oil
1/2 tsp. dry mustard
1/2 tsp. Worcestershire sauce
1/4 tsp. salt
1/4 tsp. pepper

Cook carrots in small amount of water until just barely tender; drain. Combine remaining ingredients and pour over carrots; refrigerate. Keeps well for 3-4 weeks.

CORN & GREEN CHILIES

Virginia Bayer

2 c. cream-style corn or 1 c. cream-style & 1 c. whole kernel corn
3/4 c. milk
1/3 c. melted shortening
2 eggs, slightly beaten
1/2 tsp. soda
1 c. yellow cornmeal
1 (4-oz.) can diced Ortega chilies
1 1/2 c. grated cheese

Mix all ingredients, except 1/2 cup cheese. Pour into greased 1 1/2 to 2-quart casserole. Top with reserved cheese. Bake at 400° for 30 minutes. Serve warm. Makes 6 servings.

SCALLOPED CORN

Mildred Rea

2 cans cream corn or 1 cream & 1 reg.
2 tsp. sugar or more
2 eggs, beaten
1/2 c. oleo (1 stick), melted
24 soda crackers, crushed
1 c. milk
Salt & pepper to taste

Combine ingredients. Grease 2-quart casserole. Pour in mixture. Bake at 350° for 1 hour.

CORN OYSTER CASSEROLE

Virginia Manning

2 (17-oz.) cans cream-style corn
1 (17-oz.) can whole kernel corn, drained
2 cans oysters, drained
1/4 c. onion
1/2 c. melted oleo (use 1/4 c. for recipe & 1/4 c. for cracker crumbs)
1 pkg. saltine crackers, crushed
2 beaten eggs
1/4 c. half & half cream
Salt & pepper to taste
1 tsp. sugar

Mix all above ingredients; top with crushed crackers and oleo. Bake in greased casserole at 350° for 45 minutes.

CORNBREAD CASSEROLE

Marie Hirsch

1 (16-oz.) can whole grain corn, use liquid
1 (16-oz.) can cream-style corn
2 eggs, beaten
1 c. sour cream
1/2 c. melted margarine
1/4 tsp. salt & pepper to taste

Mix above ingredients well. Add one 8 1/2-ounce box corn muffin mix; mix well. Put in greased 2 1/2-quart casserole. Bake 1 hour at 350°. Makes 10-12 servings.

BRUNA BONOR (Swedish Brown Beans)

(In memory of Anne Carlson)

1 1/2 c. brown beans
1 1/2 c. water
2 tsp. salt
1/2 c. molasses
3 T. vinegar
1/2 c. brown sugar
Glop butter

Wash beans and soak overnight. Cook slowly in same water until tender, about 2 hours. Season to taste with salt, molasses, vinegar and sugar. **Note:** If seems to juicy, thicken with little cornstarch paste. Some Swedes sprinkle a little cinnamon over beans before serving. Serves a gob.

BARBECUE GREEN BEAN DISH

Marie Hirsch

3 strips bacon, cubed
1 lg. onion, diced

Brown bacon and onion. Cook until clear. Add:

1/2 c. catsup
1/4 c. vinegar
1/2 c. sugar

Simmer until medium thick. Add 2 cans drained green beans to sauce; heat. Can be served cold. **Note:** Any style green beans. I use French cut-style.

QUICK BAKED BEANS

Aline Koelsch

2 (1-lb.) cans pork & beans
1 tsp. dry mustard
1/2 c. brown sugar
4 slices bacon, chopped
1/2 c. catsup

In 1 1/2-quart casserole, empty 1 can beans. Combine sugar and mustard. Sprinkle 1/2 over beans. Top with other can of beans. Sprinkle with remainder of sugar, bacon and catsup. Bake, uncovered for 2 1/2 hours at 325°.

CALICO BEANS

Louise Gray

1 can each: pork & beans, kidney beans, lima beans & butter beans

Simmer together for 20 minutes. Add:

1/2 c. chopped bacon
1/2 c. onion & garlic
3/4-1 c. brown sugar
1 tsp. dry mustard

Put all ingredients together; bake at 350°, uncovered for 1 hour.

SPANISH BEANS

Yvonne Brenn

Fry small chopped onion and 3 slices chopped bacon until brown; drain can green beans. Add beans and 1 can tomatoes to onion and bacon; cook until dry. Add 1 teaspoon sugar.

POTATO CASSEROLE

Jean Robinson

2 lbs. frozen hash browns
1/2 c. melted butter
1 tsp. salt
1/4 tsp. pepper
1 tsp. oregano
1/2 c. chopped onion
1/2 c. chopped celery
1/2 c. chopped green pepper
1 can cream of celery soup
1 pt. sour cream with chives
2 c. grated cheese
2 c. crushed cornflakes with 1/4 c. butter

Defrost potatoes; combine melted butter, salt, pepper, oregano, soup and sour cream. Mix hash browns with onion, celery, green pepper and cheese. Combine with sauce and mix thoroughly. Bake in 9 x 13-inch casserole dish. **Topping:** Mix 2 cups crushed cornflakes and 1/4 cup melted butter. Sprinkle over casserole. Bake at 350° for 45 minutes.

SUPER DUPER POTATOES

Elizabeth Kimple

9 med. potatoes
1/2 c. butter
2 c. half & half
1 T. salt
1/4 of 1/2 lb. sharp cheddar cheese, in sm. pieces

Boil potatoes, unpared with jackets on; chill 48 hours, peel and grate. In saucepan heat butter, half-and-half, salt and cheese until butter melts. Add potatoes; stir well. Pour into 2-quart buttered baking dish. Bake at 350° for 1 hour and 15 minutes. Sprinkle grated cheese over top last 15 minutes.

POTATO CASSEROLE

Dorothy Koch

10-12 med. potatoes
1/2 lb. mild cheddar cheese
Salt & pepper
Onion salt or grated onion
1/2 pt. whipping cream, not whipped

Cook potatoes with jackets on until almost done. Cool, peel and grate potatoes. Also grate cheese. Butter casserole or flat baking dish. Put 2 layers of potatoes, salt, pepper and cheese. Pour cream over all, more than 1/2 pint whipping cream may be needed. Bake at 350°, uncovered for 45-55 minutes. Top should be light brown crust. **Note:** You may use frozen hash browns.

BUTTER & CHEESE POTATOES

JoAnn Kincaid

4 med. even potatoes
1 tsp. salt
2-3 T. melted butter
2-3 T. chopped fresh herbs, such as parsley, chives, thyme or sage or 2-3 T. dried herbs of your choice
4 T. grated cheddar cheese
1 1/2 T. Parmesan cheese

Note: You may use caraway seeds or cumin in place of herbs, if desired. Use about 1 1/2 teaspoons for 4 large potatoes. Peel potatoes if skins is tough, otherwise, just scrub and rinse them. Cut potatoes into thin slices but not all the way through. Use a handle of spoon to prevent knife from cutting all way. Put potatoes in baking dish. Fan them slightly. Sprinkle with salt; drizzle with butter. Sprinkle with herbs. Bake potatoes at 425° for about 50 minutes. Remove from oven. Sprinkle with cheeses. Bake potatoes for another 10-15 minutes until lightly browned, cheeses are melted and potatoes are soft inside. Check with fork. **Note:** Good served with any meat, fish or poultry dishes or as a main dish with just a salad. Makes 4 servings.

COTTAGE MASHED POTATOES

Jeanne Williams

Instant mashed or whipped potatoes
1 1/2 T. Instant onion
1 c. lg. curd cream-style cottage cheese
Add Velveeta cheese

Prepare instant potatoes according to package. Add onion to water before potatoes. With fork, fold in cottage cheese. Put in 1-quart casserole dish and add Velveeta cheese to taste. Dot with butter. Bake at 350° for 30 minutes. Serves 4.

WEDDING POTATOES

Sherry DeWerff

2 lbs. frozen hash browns
2 c. sharp cheese, shredded
1/4 c. onion, chopped
1 c. milk
1/2 c. melted oleo
1 can cream of chicken soup
1/4 tsp. pepper
1 tsp. salt
1 c. sour cream
Potato chips

Mix hash browns, cheese and onion. Combine other ingredients; pour over potato mixture. Pour into 9 x 13-inch pan. Top with crushed potato chips. Bake 1 hour at 350°. Makes 15 servings.

CHEESE POTATOES

Carol Frees

1 big (2-lb.) bag hash browns
1 1/4 stick butter
2 c. milk
8 slices grated cheese
1 lb. bag grated cheddar cheese

Heat milk, butter and cheese; melt and pour over potatoes. Sprinkle cheese on top. Bake in 9 x 13-inch buttered pan at 350° for 1 1/2 hours. **Note:** I use cream of chicken or cream of mushroom soup in place of 2 cups milk and also put in milk if mixture appears dry. Onion can also be minced and placed in potatoes.

POTATO CASSEROLE

Sharon DeBusk

2 lbs. frozen hash browns, thawed
1/2 c. mayonnaise
1 tsp. salt
1/4 tsp. pepper
1/2 c. chopped onion
1 can cream of chicken soup
1 pt. sour cream
1 c. grated cheese

Mix all above ingredients; place in large baking dish. Top with 1 cup bread crumbs that have been mixed with 1/4 cup melted oleo. Bake at 350° for 40 minutes.

GOURMET POTATOES

Barbara Buckbee

6 med. potatoes
2 c. shredded cheddar cheese
1/4 c. butter or oleo
1/2 c. sour cream
1/2 c. green onion, chopped
1/2 c. green pepper, chopped
1/2 c. red pimento, opt.
1 tsp. salt

Grease casserole with 1 tablespoon butter. Cook potatoes in skins. Cool and shred coarsely. In saucepan over low heat, combine cheese and 1/4 cup butter. Stir until almost melted. Remove from heat; blend in cream, onion, peppers and pimento, salt and pepper. Turn into 13 x 9 x 2-inch dish; refrigerate overnight and cover. Bake next day at 350° for 30 minutes. Serves 12.

LEMON DILL POTATOES

JoAnn Kincald

4 lg. baking potatoes
1/4 c. margarine or butter, melted
1/3 c. dairy sour cream
2 T. finely snipped fresh dill or 1 1/2 tsp. dried dill weed
4 tsp. lemon juice
1/2 tsp. garlic salt
1/8 tsp. pepper
Paprika, opt.
Dill sprigs, opt.
Lemon wedges, opt.

Scrub potatoes thoroughly with a brush; pat dry. Prick potatoes with a fork. Bake in 425° oven for 40-60 minutes or until tender. Or microcook, uncovered on 100% high power for 14-17 minutes or until almost tender, rearranging once. Let stand for 5 minutes. Cut potatoes in half lengthwise. Gently scoop out each potato half, leaving a thin shell. **Note:** Potatoes are hot, you may want to hold potato halves with pot holder while scooping. Place potato pulp in large bowl. Add 3 tablespoons melted margarine or butter, sour cream, dill or dill weed, lemon juice, garlic salt and pepper. With electric mixer on low speed beat until smooth. Pile mixture into potato shells. Place in 12 x 7 1/2 x 2-inch baking dish. Brush potatoes with remaining 1 tablespoon melted margarine or butter. Sprinkle with paprika if desired. Bake in 425° oven about 20 minutes or until light brown. Serve with dill sprigs and lemon wedges. Makes 8 side dish servings.

POTATO CASSEROLE

Lisa Bryant

1 stick oleo
1/4 c. chopped onion
1 (2-lb.) pkg. frozen hash browns
8-oz. carton cultured sour cream
1 can cream of chicken soup
2 c. grated cheese
Salt & pepper to taste

Mix all together; top with 2 cups crushed Corn Chex mixed with 1/2 stick melted butter or oleo. Bake 45 minutes at 350°.

POTATO CASSEROLE

Sharon Rugan

2 lbs. frozen hash browns
1 tsp. salt
1/2 c. melted oleo
2 c. grated cheese
1 can cream of chicken soup
2 tsp. dried minced onion
1 pt. sour cream
1/4 c. melted oleo
2 c. crushed cornflakes

Thaw potatoes. Mix all ingredients, except cornflakes and second 1/4 cup oleo. After mixing, place in 9 x 13-inch greased baking dish. Put buttered cornflakes over top. Bake 45 minutes or 1 hour at 350°. Can freeze before baking.

BAKED POTATO CASSEROLE

Judy & Jim Ahrens

5 lbs. potatoes, cooked & mashed
Bit of butter & milk
4-6 oz. cream cheese, chunked
2 in. chunk of Velveeta cheese
Green olives, sliced
Green peppers, chopped
Pinch of baking soda

Mix all together; bake at 350° until brown.

STUFFED CABBAGE

(In memory of Florence Barrow)

Mix together:

1 1/2 lbs. lean ground beef
2 T. salt
1 T. paprika
1 tsp. pepper
1 egg
1/2 c. uncooked rice

Put 1 head cabbage in covered pan with water; boil 5 minutes. Add No. 2 can tomato juice and 1 medium can sauerkraut. Peel off cabbage leaves. Place 1 tablespoon meat mixture in each leaf. Place sauerkraut in bottom of large pan. Place filled cabbage leaves on top. Pour tomato juice over all. Cover and simmer 1 1/2 hours. Serves 8.

CABBAGE SUPREME

Marilyn Frydendall

1 medium head cabbage, cut in chunks and cooked 15 minutes to steam. Put cabbage in baking dish. Pour white sauce over it. **White sauce:** 4 tablespoons oleo, 4 tablespoons flour, 2 cups milk, 1/2 teaspoon salt and 1/4 teaspoon pepper. Bake 15 minutes at 375°. Place topping on top of cabbage and white sauce; bake 20 minutes at 400°. **Topping:** 1/4 chopped onion, 1/2 chopped green pepper, 2/3 cup grated cheese, 1/2 cup mayonnaise and 3 teaspoons chili sauce.

FRIED CUCUMBERS

Opal Helbert

Pare cucumbers and cut lengthwise in very thick slices. Sprinkle with salt and pepper; dredge with flour. Fry in pan greased with about 1 tablespoon each lard and butter. Brown both sides and serve warm. Mighty tasty.

PRALINE YAM CASSEROLE

Donna Hatcher

4 med. yams
1/2 c. brown sugar, divided
1/2 c. pecan halves
2 eggs
2 T. butter, melted
1/2 tsp. salt
1/4 c. melted butter

Orange Sauce:

1/3 c. sugar
1/8 tsp. salt
1 c. orange juice
2 T. butter
1 T. cornstarch
1 tsp. grated orange peel
1 T. lemon juice

Cook yams in microwave on top of stove until tender. Peel and mash in large bowl. Beat in eggs, 1/4 cup brown sugar, butter and salt. Spoon mixture into 1-quart casserole. Arrange pecan halves over top; sprinkle with remaining sugar and drizzle with 1/4 cup melted butter. Bake, uncovered at 375° for 20 minutes. **Sauce:** Combine sugar, cornstarch, salt, peel and juices in pan. Bring to boil, stirring until thickened. Remove and stir in butter. Serve with casserole. Makes 6 servings.

BARBECUED LIMA BEANS

Marie Hirsch

3/4 c. lt. brown sugar
1/2 c. catsup
1/3 c. dark corn syrup
2-3 tsp. liquid smoke
2-3 drops hot pepper
1 med.-size onion, diced
3 can lg. lima beans
4 strips raw bacon

Combine brown sugar, catsup, syrup, liquid smoke and pepper; mix well. Put in 1 1/2-quart casserole; arrange bacon strips on top. **Note:** I slice in small bits and mix. Bake at 325° for about 1 hour.

LIMA BEAN & MUSHROOM CASSEROLE

Leila Secrist

1 pkg. frozen lima beans
1 can cream of mushroom soup
1/2 tsp. salt
1/2 c. grated sharp cheese
1 T. minced onion

Partially thaw beans; combine all ingredients and place in 1 1/2-quart casserole. Cover and bake for 1 hour in 350° oven. Serves 4.

WILD OR BROWN RICE

Elizabeth Kimple

1 c. raw rice
2 cans consomme
1/2 c. chopped celery
1/2 c. chopped onion
1/2 cube butter
Salt & pepper
1 sm. can mushrooms

Put in covered casserole dish in low oven for 1 hour. Stir once during cooking. Serves 6-8.

FRIED RICE WITH BACON & MUSHROOMS

Carol Frees

3 T. bacon drippings
1/2 c. green onions & tops
1 c. celery, diced
1 c. mushrooms, sliced
3 c. cooked rice, cooled
2 T. soy sauce
1 egg, beaten
1/2 lb. bacon, fried & crumbled

Saute onions and celery in bacon drippings. Cook until tender. Add mushrooms, rice and soy sauce. Cook 10 minutes on low heat, stirring occasionally. Stir in beaten egg; cook only until egg is done. Add bacon and mix well. Serve this with extra soy sauce. **Note:** This is a good accompaniment for sweet and sour pork, but is great with grilled chicken breast. Serves 6.

JUNE'S RICE

Sharon DeBusk

2 c. Minute Rice, cooked
1 pt. commercial sour cream
1 pkg. Monterey Jack cheese, diced
2 cans diced green chilies

Layer all ingredients in baking dish. Bake, uncovered at 300° until cheese is melted, about 45 minutes.

BROCCOLI RICE CASSEROLE

Elizabeth Kimple

2 T. salad oil
1/2 c. chopped celery
1 can cream of chicken soup
1 c. water
1 c. instant rice
1/2 c. chopped onion
1 pkg. frozen chopped broccoli
1 jar cheese spread
1/2 tsp. salt
3/4 c. soup can milk

Saute onion and celery in salad oil; add thawed broccoli, cover and let steam 10 minutes over low heat. Add soup, milk, water, cheese, salt and rice. Heat to boiling. Pour into buttered casserole dish. Bake at 350° for 30 minutes.

BROCCOLI RICE CASSEROLE

Jerl (Wood) Hollis

2 T. vegetable oil
1/2 c. chopped onion
1/2 c. chopped celery
1 pkg. frozen chopped broccoli
1 can cream of chicken soup
3/4 soup can milk
1 c. water
1 sm. jar Cheez Whiz or Velveeta cheese
1 sm. jar pimento
1 c. rice
1/2 tsp. salt

Saute onion and celery in oil. Add thawed broccoli. Cover; let steam 10 minutes over low heat. Add soup, milk, water, cheese, salt and rice; heat to boiling. Pour into buttered casserole dish. Bake at 350° for 20-30 minutes. Serves 8-10. **Note:** I usually use 2 boxes of broccoli.

MICKIE'S RICE

Sharon DeBusk
(In memory of Mickie Brenn Austin)

2 c. Uncle Ben's converted rice
8 slices bacon
1 onion, chopped in lg. pieces
4 stalks celery, chopped in lg. pieces
1 bell pepper, chopped in lg. pieces (opt.)
2 T. Accent
Salt & pepper

Boil rice for 20-25 minutes; drain and rinse. Fry bacon, save grease. Saute onion, celery and pepper in bacon grease just until tender, should be crisp. Pour into rice, grease and all. Add crumbled bacon pieces, salt, pepper and lots of Accent, at least 2 tablespoons. Fresh shrimp or chicken bits can be added to make a main dish.

MACARONI MOUSSE

(In memory of Mary Batchman, mother of Maxine Haddon)

1 c. uncooked macaroni
1/2 c. soft bread crumbs
1/4 c. melted butter
1 1/2 tsp. minced onion
1 c. grated cheese
3 egg yolks, well-beaten
3 egg whites, stiffly beaten
1 1/2 c. scalded milk
1 1/2 tsp. salt

Cook macaroni in large amount of boiling, salted water until tender; drain. Combine crumbs, butter, onion, salt and cheese. Add milk. Pour over egg yolks, stirring well. Add macaroni, then fold in egg whites. Pour into well-greased casserole. Place in pan of hot water; bake in moderate 350° oven for 40-45 minutes until firm.

OYSTER DRESSING

(In memory of grandmother, Mrs. Albert (Tena) Frees)
Janice (Frees) Hildebrand

3 pts. fresh oysters
12 hard-cooked eggs
4 c. soda crackers, crushed
Pinch of salt
1 pt. cream

Note: Amount of soda crackers depends on how much oyster juice you have, as to how many crackers. Cook oysters in their broth until well-heated, not boiling. Slice eggs; add to cream. Add oysters; fold in enough crackers to suit. Bake at 350° for about 2 hours, being careful not to get too dry. **Note:** This takes a deep 3 to 4-quart casserole greased.

CAROLYN'S SCALLOPED RHUBARB

Helen Johnson

1 stick butter, melted
3 c. cubed 1/2 in. bread, no crusts
2 c. rhubarb, diced 1 in.
1 c. sugar
Red food coloring

Add bread to butter. Add sugar and rhubarb; mix together. Grease 8 1/2 x 11-inch pan. Put mixture in pan. Add 1 tablespoon water, with a drop of red coloring in each corner. Bake 45 minutes at 325°.

SCALLOPED RHUBARB CASSEROLE

Opal Helbert

1 c. sugar
2 c. rhubarb
1 stick oleo
3 c. dry bread crumbs
Drop or 2 cake coloring

Put into buttered dish; put 1 tablespoon water in each corner. Bake 25 minutes in 325° oven.

BAKED PINEAPPLE

Clarice Triplett

1 (15 1/2-oz.) can chunk pineapple
1 egg
1/4 c. sugar
Dash of salt
2 T. flour
1 tsp. lemon juice
Enough marshmallows to cover top

Beat egg in pan; add juice of pineapple, flour, sugar and salt. Cook until thickened. Remove from heat; add lemon juice. Pour chunked pineapple into thickening; stir well. Pour into baking dish; bake in 350° oven until starts to bubble. Remove from oven; add marshmallows to top and place under broiler until marshmallows are golden brown. Good with ham and pork.

Main Dishes

MAIN DISHES

BAKED CHICKEN 65
BAKED DEVILED EGGS 89
BAKED PORK CHOPS 62
BAKED SPAGHETTI 87
BARBECUE MEATBALLS 74
BARBECUE MEATBALLS 82
BARBECUED BEEF 61
BARBECUED RIBS 61
BEEF & CABBAGE CASSEROLE 80
BEEF CASSEROLE 81
BEEF ENCHILADAS 76
BEEF STROGANOFF 59
BEEF STROGANOFF 59
BIEROCKS 88
BIEROCKS 88
BREAKFAST CASSEROLE 89
BREAKFAST CASSEROLE 90
BRISKET 57
CABBAGE ROLLS 80
CAMPBELLED EGGS 89
CASSEROLE FOR TWO 69
CAVATINA 84
CHARLIE HIRSCH'S GOULASH 75
CHICKEN CASSEROLE 66
CHICKEN CASSEROLE 66
CHICKEN CASSEROLE 66
CHICKEN CASSEROLE 68
CHICKEN CASSEROLE 69
CHICKEN ENCHILADAS 73
CHICKEN ON SUNDAY 64
CHICKEN SPAGHETTI 67
CHICKEN STIR-FRY 64
CHICKEN TETRAZZINI 67
CHILI EGG CASSEROLE 90
CHINESE CASSEROLE 79
CHINESE HAMBURGER 85
CHOP SUEY 62
CHOW MEIN 81
CORROQUE 78
CRANBERRY MEATBALLS 76
CREAMED CHICKEN OVER BISCUITS 91
DUTCH MEAT LOAF 60
EASY MICROWAVE LASAGNA 85
EGG BRUNCH CASSEROLE 90
ELEGANT BEEF STROGANOFF 59
FAKE HAM 60
FRENCH MEAT PIE 75
G.I.'S BARBECUE MARINADE 63
GOLFER'S STEW 60
GREEN ENCHILADAS 73
GROUND BEEF ONION RING CASSEROLE 84
HAM LOAF 79
HAM LOAF OR BALLS 79
HAMBURGER & GREEN BEAN CASSEROLE 83
HOT CHICKEN SALAD 65
IONE'S TOPSY TURVY PIE 64
ITALIAN CASSEROLE 78
LASAGNA 78
LASAGNA MARIA 84
LASAGNA 86
LEMON GRILLED CHICKEN 67
MACARONI PIZZA 87
MANICOTTI 77
MARILYN'S BAKED BEANS 74
MARQUIS CHICKEN 65
MEAT LOAF 60
MEXICAN BEAN DISH 71
MOM'S HAM LOAF 79
MUSTARD SHERRY MARINATED ROAST LOIN OF PORK 63
NANCY'S NINE LAYER CASSEROLE 68
NINNESCAH WILD DUCK DINNER 61
OLD FAITHFUL 58
OLD SETTLER'S BEANS 75
PEPSI CHICKEN 65
POT ROAST 57
QUICK & EASY MEAL 80
QUICK PIZZA CASSEROLE 76
REUBEN CASSEROLE 82
SALMON SHEPHERD'S PIE 70
SALMON TIMBALES 70
SAUCY CHICKEN CASSEROLE 69
SAVORY SWISS STEAK 57
SCALLOPED CHICKEN 67
SCAMBOLI 86
SIX-POUND BRISKET 57
SLOPPY JOES 72
SLOPPY JOES 77
SPAGHETTI & MEATBALLS 77
SPAGHETTI SQUARES 83
SPEEDY STROGANOFF 58
STUFFED PEPPER CUPS 58
SWEET & SOUR BEEF & CABBAGE 72
SWEET & SOUR MEAT LOAF 62
SWEET & SOUR RIBS OF PORK 62
TASTY TACO LOAF 81
TENDER TASTY PORK CHOPS 63
THREE CHEESE & MEAT ENCHILADA 71
TIJUANA TORTE 74
TORTILLA ROLL-UPS 83
TUNA CASSEROLE DELUXE 70
TURKEY SALAD BURRITOS 82
ZUCCHINI SQUASH CASSEROLE 87

MAIN DISHES

SIX-POUND BRISKET

(In memory of Anne Carlson)

Cover brisket with water; simmer slowly about 3 hours until tender, but not soft. Remove from broth. Trim fat off; chill. Slice crosswise, across grain; when cool put in shallow pan. Cover with sauce. Cover pan with foil; bake 2 hours at 325°. Open occasionally to separate slices a little or baste meat to be sure all is well covered with sauce. Salt meat a little before adding sauce.

1 c. broth, from boiling meat
1 c. catsup
3 T. liquid smoke
1/2 c. barbecue sauce
1 (7-oz.) bottle ginger ale
2 T. brown sugar

Mix ingredients.

POT ROAST

Marilyn Frydendall

2 T. A-1 steak sauce
1 pkg. dry onion soup
1 can mushroom soup

Put 3-pound chuck roast on foil. Add other ingredients. Fold foil to seal. Place in baking dish. Bake in moderate oven for 3 hours.

BRISKET

Sherry DeWerff

Trim fat. Slice onion and put 1/4 cup lemon juice over brisket. Bake 1 hour for each pound meat at 325° after wrapping in foil. When done, remove meat and drain juice; take onions off. Cut meat across grain, 1/4 inch thick.

Sauce:

2 c. water
1 c. catsup
1/4 tsp. Tabasco sauce
2 tsp. dry mustard
1 1/2 tsp. liquid smoke
2 T. Worcestershire sauce
1 c. brown sugar
1 tsp. salt

Simmer sauce ingredients 5 minutes. Pour over sliced meat. Cover and bake 1 hour at 350°.

SAVORY SWISS STEAK

Norma Colvin

2 lbs. beef chuck, bottom round steak, 1 in. thick
2 T. cooking oil
1 (1 3/8-oz.) pkg. dry onion mix
1 (8-oz.) can tomato sauce
3/4 c. California burgundy or other red dinner wine

Brown meat in oil. Blend onion soup mix, tomato sauce and wine. Pour over browned meat. Cover and simmer until tender, about 1 hour.

STUFFED PEPPER CUPS

Midge Hartenbower

6 med. green peppers
1 lb. ground beef
1/3 c. chopped onion
1 T. oil
2 c. stewed tomatoes or 1-lb. can
3/4 c. precooked rice
2 T. Worcestershire sauce
Salt & pepper to taste
1 c. shredded sharp cheese (American cheese)

Cut off tops of green peppers. Remove seeds and membrane. Precook green pepper in boiling, salted water about 5 minutes. Sprinkle inside cups with salt. Brown meat and onion in hot oil. Add tomatoes, rice, Worcestershire, salt and pepper to taste. Cover; simmer until rice is almost tender, about 5 minutes. Add cheese. Stuff peppers with meat mixture; stand upright in 10 x 6 x 1 1/2-inch baking dish. Bake, uncovered in oven at 350° for 25 minutes. Sprinkle with cheese.

OLD FAITHFUL

Robin Buckbee Waters

4 pieces minute steak or pork chops
1 c. white rice
1 med. onion, sliced
1 med. green pepper, sliced
1 can whole tomatoes
1 can golden mushroom soup
2 c. liquid from can of soup
Salt, pepper, thyme & marjoram to taste

Grease 9-inch square casserole dish. Spread uncooked rice in dish and sprinkle with seasonings. In skillet brown minute steaks or chops in oil and place on rice. Top with sliced vegetables and tomatoes; pour on soup and water. Cover; bake for 1 hour, approximately at 350°. Excellent!

SPEEDY STROGANOFF

Patsy Muller

1 lb. round steak or stew meat
1 env. onion soup mix
1 T. cornstarch
1 can or jar sliced mushrooms, approx. 3 oz.
2 T. butter
1 c. dairy sour cream
2 tsp. paprika

Cut meat into very thin strips, about 2 x 1-inches. In large skillet melt butter, brown meat. Add onion soup mix, mushrooms with liquid and 1 cup water. Cover; simmer 20 minutes. Blend cornstarch, paprika and sour cream. Stir into meat mixture for a minute or two. Serve over an 8-ounce package Ramen noodles that have been cooked or rice.

BEEF STROGANOFF

Janice (Frees) Hildebrand

1 lb. round steak, cut in 3/4 in. cubes
Flour
2 T. fat
1 med.-size onion, chopped
1 clove garlic, minced
1/2 tsp. salt
Rice or noodles
1 (6-oz.) can (1 c.) mushrooms, save liquid
1 1/2 c. sour cream
2 cans tomato sauce
1 T. Worcestershire sauce
8 drops Tabasco sauce
Seasoned pepper
Parmesan cheese

Dip meat into flour; brown in hot fat. Add onion, garlic and mushrooms. Combine sour cream, tomato sauce, mushroom liquid and seasoning. Pour over meat. Simmer until tender, about 1 hour. Serve over hot rice or noodles. Sprinkle with Parmesan cheese. Makes 4-6 servings.

BEEF STROGANOFF

Jan Kowalsky

1 lb. stew meat, well floured
1 sm. chopped onion

Brown in 1/3 cube oleo.

1 beef bouillon cube in 3/4 c. water
1 can cream of mushroom soup
1/2 tsp. Worcestershire sauce

Cook 1 hour until meat is tender. Add 1 carton sour cream; sir until heated through. Serve over cooked noodles or rice. Serves 4.

ELEGANT BEEF STROGANOFF

Norma Colvin

1 clove garlic, minced
1/2 c. chopped onion
2 T. vegetable oil
1 lb. tender round steak
1/4 c. flour
1/2 tsp. salt
1/2 tsp. pepper
3 oz. canned mushrooms
2 T. catsup
1/2-1 c. beef bouillon
1/2 c. dairy sour cream
Cooked wide noodles
Poppy seed

Saute garlic and onions in hot oil. Remove from skillet. Cut beef in 2 x 2 1/2-inch strips. Dredge in flour combined with salt and pepper. Brown evenly over low heat in hot oil. Return onion and garlic to skillet. Add undrained mushrooms, catsup and 1/2 cup bouillon. Cover lightly and cook over low heat for 1 hour, adding more bouillon as needed. Add sour cream. Cook 2-3 minutes and serve over noodles. Sprinkle with poppy seed.

FAKE HAM

Lagreta Jensby

2-3 lb. roast, thawed
Water to cover roast
1/4 c. Morton Tender Quick salt
Liquid smoke

Mix salt and water. Completely cover roast. Marinate at least 48 hours in refrigerator; drain well. Brush generously with liquid smoke. Cover with foil; bake at 300° for 1 1/2 hours.

MEAT LOAF

(In memory of Carrie Back Hagen)

Grind:

1/2 lb. pork
1/2 lb. beef

Add:

1 (No. 2) can whole grain corn
1 (No. 2) can tomatoes
1 sm. onion, fried in 1 T. butter
1 T. chili powder
1 pkg. sm. noodles seasoned to taste
1 c. grated cheese put over top

Bake 45 minutes.

DUTCH MEAT LOAF

Dorothy Stutenroth

1 1/2 lbs. lean ground beef
1 c. fresh bread crumbs
1 med. onion, chopped
1 (8-oz.) can Hunt's tomato sauce
1 egg
1 1/2 tsp. salt
1/4 tsp. pepper
3/4 c. water
2 T. brown sugar
2 T. prepared mustard
1 T. vinegar

Lightly mix ground beef, bread crumbs, onion, 1/2 can Hunt's tomato sauce, egg and seasonings. Shape into loaf in shallow pan. Combine remaining tomato sauce with rest of ingredients; pour over loaf. Bake at 350° for 1 1/4 hours. Baste loaf several times. Serve in bed of hot cooked noodles if desired. Makes 4-6 servings.

GOLFER'S STEW

Vera Buxton

3 lbs. cubed beef
5 lg. potatoes, cubed
5 carrots, cubed
3 lg. onions, cubed
1 can tomato soup, not creamed
1 can mushroom soup
1 (No. 303) can peas with liquid
Bay leaf & peppercorns

Assemble in kettle; cover. Cook in 275° oven for 5 1/2 hours. Cheaper cuts of meat are O.K. Beef bone will improve flavor. Remove bay leaf and bone before serving.

BARBECUED BEEF

Bev Zimmerman

3 lb. chuck roast
1 med. onion
1/2 c. celery
2 T. vinegar
1 c. water
2 tsp. prepared mustard
Grated rind & juice from 1 lemon
1 1/2 c. (14-oz. bottle) catsup
1 T. brown sugar
2 T. Worcestershire sauce
1 tsp. liquid smoke

Brown meat in heavy casserole or roasting pan on top of stove. Roast, uncovered in 325° oven allowing 40 minutes per pound. Let cool a bit and shred with fork; remove fat. Mince onion and celery finely. Put in large saucepan with all other sauce ingredients; simmer for 10 minutes. Add shredded beef; heat thoroughly. Makes 18-20 open faced sandwiches.

BARBECUED RIBS

Maxine Haddon

3-3 1/2 lbs. pork spareribs
2 T. cooking oil
1 med. onion
1 c. ketchup
1 c. hot water
2 T. vinegar
1 T. Worcestershire sauce
1 tsp. dry mustard
1/2 tsp. salt
1 T. brown sugar
1/4 tsp. cayenne pepper
1/4 tsp. pepper

Place ribs on jellyroll pan. Cover tightly with foil. Bake at 450° or 45 minutes or until tender. Drain off fat. In saucepan, combine all remaining ingredients; bring to boil. Pour over ribs. Reduce heat to 350°; bake, uncovered for 1 hour, basting frequently. Yields 6 servings.

NINNESCAH WILD DUCK DINNER

Swanee Johnson

2-3 wild duck breasts
Butter or margarine
Lemon juice
Garlic salt
Onions
Black pepper
Green peppers
Mushrooms
Red wine or 7-Up
Flour, opt.

Slice breasts of wild duck into bite-size pieces. Pan fry at high heat in butter or margarine until brown. Add black pepper, generous amount of garlic salt and juice from 1 or 2 lemons. Add all other ingredients with enough of wine or 7-Up to make a sauce. Let simmer 10 minutes. **Note:** If thicker sauce is required, add some flour. Serve over rice, toast or biscuits.

BAKED PORK CHOPS

Virginia Bayer

6-8 center cut chops
1 can mushroom soup
1 pkg. Lipton onion soup
Raw potatoes, cut up or canned

Brown chops if desired or simply place in baking dish. Cut up potatoes; place scattered over chops. Sprinkle dry soup mix over mixture. Spread can of mushroom soup over entire mixture. Add soup can of water. Cover with foil; bake 35 minutes at 350°.

SWEET & SOUR MEAT LOAF

JoAnn Kincaid

1 1/2 lbs. ground beef
1 tsp. salt
2 eggs
1 (15-oz.) can tomato sauce, divided
1 c. dry bread crumbs
1/4 tsp. pepper
1 tsp. instant minced onion

Topping:

Reserved tomato sauce
2 T. vinegar
2 tsp. prepared mustard
2 T. brown sugar
1/2 c. sugar

Mix together beef, bread crumbs, salt, pepper and eggs. Add onion and 1/2 of tomato sauce. Form into loaf in 9 x 5 x 3-inch pan. Bake at 350°.

SWEET & SOUR RIBS OF PORK

Wilma Renfro

Cut 3 pounds of ribs or pork loin in small pieces; rinse to remove small pieces of bone. Brown meat. After browning, dip meat in this mixture: 1/2 cup sugar, 1/2 cup soy sauce, 1/2 cup vinegar and 1 tablespoons cornstarch. Put meat in casserole. Pour liquid over meat. Put in oven; continue to cook about 1 hour at 300°.

CHOP SUEY

Jan Kowalsky

1 lb. stew meat
2 c. chopped celery, chop on slant
1 chopped onion
1/2 bottle soy sauce
1/8 c. sugar
1 can bean sprouts
1 can water chestnuts

Roll stew meat in flour and brown in oil. Drain and add onion, celery, soy sauce and sugar. Simmer 1 hour adding enough water to prevent sticking. Add vegetables that have been drained; cook for additional 1/2 hour. Serve over 4 cups cooked rice. Serves 4.

MUSTARD SHERRY MARINATED ROAST LOIN OF PORK

JoAnn Kincaid

1/2 c. soy sauce or 1/3 c.
1/2 c. dry sherry
2 cloves garlic, crushed
1 T. dry mustard
1 tsp. ground ginger
1 tsp. dried thyme leaves
1 (4 to 5-lb.) bone in loin of pork,
Broiled tomatoes with herb topping, opt.
Fresh herb sprigs, opt.

Combine soy sauce, sherry, garlic, mustard, ginger and thyme in small bowl; stir well to blend. Place pork loin, fat-side up in shallow roasting pan; pour marinade over. Marinate 2-3 hours at room temperature, turning pork occasionally. Heat oven to 325°. Cover roasting pan tightly with foil; bake 2 hours. Remove foil. Bake 1 hour longer, basting pork frequently with pan juices. When meat is tender and cooked through, internal temperature of 170°, remove to serving platter. Spoon off fat from pan juices and use juices as gravy to serve with pork. Garnish platter with broiled tomatoes and fresh herbs if desired. Makes 6 servings.

TENDER TASTY PORK CHOPS

Gladys I. Fox

Brown 4-6 pork chops on both sides. Place in baking dish, Pyrex or Corning Ware. Top with 1 can Campbell's cream of celery soup. Bake 45 minutes at 350°, covered. Test for doneness according to thickness of chops. **Note:** May serve with vegetable, tossed salad and scalloped potatoes or as desired.

G.I.'S BARBECUE MARINADE (For Shish Kabobs)

(In memory of G.I. Robinson by Jean Robinson)

1 1/2 c. salad oil
1/4 c. Worcestershire sauce
2 1/4 tsp. salt
1/2 c. wine vinegar
1 1/2 tsp. dried parsley flakes
2 crushed garlic cloves
Couple shakes Tabasco
3/4 c. soy sauce
2 T. dry mustard
1 T. coarse freshly ground black pepper
1/3 c. fresh lemon juice

Combine all ingredients; mix well. Store in refrigerator in tightly covered jar until ready to use. Makes 3 1/2 cups. Will cover about 5 pounds sirloin beef, cut in 1 inch squares. Marinate 24 hours before making shish kabobs.

IONE'S TOPSY TURVY PIE

Ione Banzhaf

1 lb. ground beef
1/2 c. chopped onion
1/4 c. green pepper
1 (8-oz.) can tomato sauce
1 tsp. salt
1/2-1 tsp. chili powder
1 (4 1/2-oz.) can chopped ripe olives

Dough:

1 c. plus 2 T. Bisquick
1 1/2 T. butter, melted & cooled slightly
1/4 c. milk

Mix with fork; knead 8-10 times. Roll to fit 9-inch pie pan. Heat oven to 425°. Brown meat, onion and pepper; drain. Stir in tomato sauce, salt, chili powder and olives. Spread in pie pan. Cut slits in dough. Place over meat mixture. Bake 15-20 minutes until golden brown. Let stand several minutes. Invert. Cut in wedges.

CHICKEN STIR-FRY (With Soy Sauce)

Carol Frees

3 T. soy sauce
2 T. dry sherry
1 T. cornstarch
2 cloves garlic, minced
2 T. extra light olive oil
2 whole boneless chicken breasts, sliced thinly
1/2 lb. broccoli, cut into bite-size pieces
1 sm. onion, thinly sliced
1 carrot, pared & thinly sliced

Combine soy sauce, sherry, cornstarch, garlic and 1/4 cup water; set aside. In wok or large skillet, stir-fry chicken in hot oil 2 minutes. Add vegetables; stir-fry 4 minutes. Add soy sauce mixture, cook and stir until slightly thickened. Makes 4 servings.

CHICKEN ON SUNDAY

Sue Ahrens

1 can cream of mushroom soup
1 can cream of celery soup
1 c. milk
1 sm. box Minute Rice
1 frying chicken, cut up

Mix soups, milk and rice together. Put in greased 8 x 12-inch pan. Arrange chicken on top. Sprinkle with 1 package dried onion soup. Cover pan with foil; bake in 325° oven about 2 1/2 hours. Serves 8-10.

MARQUIS CHICKEN

(In memory of Sibyl Arbuthnot)

Cook 1/2 cup chopped onion in butter until tender. Prepare 2 packages Kraft white sauce mix. Blend in 1/2 cup Miracle Whip. Add onion. Add 10 ounces frozen peas, cooked and drained. Add 3 hard-cooked sliced eggs, 1 1/2 cups diced cooked chicken, 1/4 cup chopped chestnuts and 2 tablespoons chopped pimento. Heat and serve over chow mein noodles.

BAKED CHICKEN

Elizabeth Kimple

1 pkg. dried beef
8 boned chicken breasts
8 strips lean bacon
1 c. mushroom soup
1 c. sour cream

Line a 2-quart casserole dish with dried beef. Roll chicken breasts with sliced of bacon. Place on dried beef. Mix soup and sour cream; pour over. Bake, uncovered at 250° for 2 1/2 hours.

PEPSI CHICKEN

Robin Buckbee Waters

8-10 chicken pieces
Onion, chopped
Cooked rice
16 oz. Pepsi
14 oz. ketchup

Place chicken in greased electric skillet. Put chopped onion on top; pour ketchup and Pepsi over. Cover; cook at 350° for 45 minutes. Serve with rice. Excellent!

HOT CHICKEN SALAD

(In memory of Tillie Redmon)

2 c. diced cooked chicken
1 c. diced celery
1/2 c. almonds
1 c. salad dressing
1 c. grated cheddar cheese
2 diced hard-boiled eggs
1 T. onion
2 T. lemon juice
1/2 tsp. salt
1 c. crushed potato chips

Mix all ingredients together; put in greased 6 x 10-inch pan, covering top with crushed potato chips. Bake 20 minutes at 450°.

CHICKEN CASSEROLE

(In memory of Mary Batchman, mother of Maxine Haddon)

2 fryers
1/2 c. chopped celery
1 diced onion
1 1/2 c. grated cheese
1/2 tsp. salt & pepper
1 can cream of chicken soup
2 beaten eggs
4 c. crushed Ritz crackers

Bake chicken in 4 cups water and a little butter; keep broth. Debone chicken; mix all ingredients together. Pour into 9 x 13-inch pan; bake for an hour or until set in 350° oven. **Note:** May not take all of broth. I use Velveeta cheese. You may use cream of celery or cream of mushroom soup.

CHICKEN CASSEROLE

Dorothy L. Hagen

1 pkg. (2 c.) raw Creamettes
1 c. milk
1/2 lb. diced Velveeta cheese, do not substitute
2 1/2 c. chicken, cooked
1 c. chicken broth
2 cans chicken mushrooms soup
3 hard-boiled eggs

Mix together; put in 9 x 12-inch Pyrex baking dish. Refrigerate overnight. Take out 1 hour before serving. Bake 1 hour at 350°.

CHICKEN CASSEROLE

(In memory of Esther Hedrick)
Jean Robinson

1 1/2 c. sm. macaroni shells, do not cook
2 c. cubed cooked chicken
1 c. cheddar cheese, diced
1 c. chicken broth
1 can mushroom soup
3 eggs, slightly beaten
1 c. bread crumbs
1 c. milk
1/2 c. butter
1 tsp. salt
1 can chow mein noodles

Melt butter; add mushrooms, soup and bread crumbs. Stir thoroughly. Combine all other ingredients, except chow mein noodles. Bake in 9 x 13-inch baking dish. Scatter noodles on top. Bake at 325° for 45 minutes. Serve with following topping.

Topping:

1 c. butter
2 c. chicken broth
1/4 c. cream
1/2 tsp. lemon juice
1/2 c. flour
1 T. chopped parsley

Melt butter. Add flour and then add other ingredients.

LEMON GRILLED CHICKEN

Toni Batchman

Cut 2 broiler fryers into fourths. Marinate in a mixture of 1/2 cup lemon juice, 1/4 cup oil and 1 tablespoon tarragon leaves for 1/2 hour, turning often. Grill over coals after sprinkling each piece liberally with lemon pepper seasoning. **Note:** Drizzle oil over pieces if they seem to be getting dry. Don't overcook. You can cut broiler into smaller pieces or buy just pieces you like. Just be sure to sprinkle lemon pepper and roll in flour first. Gravy made with drippings and leftover marinade is very good.

CHICKEN SPAGHETTI

Yvonne Brenn

Stew 3-4 pounds chicken or like amount of chicken breasts with onion and 2 ribs celery. In 1/2 stick butter, brown 1/4 green pepper, 1 medium onion and 2 ribs celery. Add 1 can peeled tomatoes, 1 can mushrooms, 4 cups chicken stock and chopped chicken and 2 chicken bouillon cubes. Cook 1 hour. Cook 1-pound package spaghetti. Slice 1 pound Velveeta cheese. Alternate layers of spaghetti, chicken mixture and cheese. End with cheese. Garnish with bread crumbs dotted with butter. Bake at 350° until bubbly. Let stand 1/2 to 1 hour before serving.

SCALLOPED CHICKEN

Ruth Carey

Boil 1 chicken and cut into small pieces. Boil down broth to equal 1 quart. Add broth to 3 cups cracker crumbs. Beat 3 eggs until light. Add to cracker mixture along with chicken and 2 1/2 tablespoons Watkins chicken base. Pour into greased 9 x 13-inch pan. Bake 45-50 minutes at 350°. May be served with gravy made with 1 can chicken broth, thickened plus 2 tablespoons chicken base. Chopped mushrooms may be added. Serves 10-12.

CHICKEN TETRAZZINI

Jean Robinson

5 lbs. chicken breasts, stewed
2/3 c. flour
1/2 lb. spaghetti
4 c. milk
1/2 c. green pepper
1 tsp. salt
1/2 c. chopped onion
1/2 lb. American cheese
2 cans mushrooms
1 c. Hi Ho cracker crumbs
2 sticks margarine

Cut stewed chicken into bite-size pieces. Cool broth and remove fat. Keep 1 quart. Cook spaghetti in broth until liquid is almost gone. Saute green pepper, onions and mushrooms in margarine. Blend in flour. Gradually add milk and 1 teaspoon salt to sauteed mixture. Stir constantly until thickens; stir in cheese. Combine chicken, spaghetti and sauteed ingredients in 9 x 13-inch greased casserole dish. Top with crushed buttered cracker crumbs. Bake at 350° for 30-45 minutes. Serves 10-12.

CHICKEN CASSEROLE

Yvonne Brenn

1 lg. fryer
1 c. bell pepper, chopped
1 c. onion, chopped
1/2 lb. cheddar cheese, grated
1 (6-oz.) jar sliced mushrooms
4 c. chicken stock
3/4 c. oleo
1 c. celery, chopped
1 can mushroom soup
1 (6-oz.) jar stuffed green olives
1/4 tsp. black pepper
1 (12-oz.) pkg. spinach noodles

Boil chicken and save 4 cups stock. Bone and chop chicken. Saute pepper, onion and celery in oleo. Stir in salt, pepper and grated cheese. Add chicken, olives and mushrooms. Boil noodles in stock; cook until moisture is absorbed. Add mushroom soup to noodles. Mix all together and place in greased 3 to 4-quart casserole. Bake at 300° for 1 hour. May be made ahead.

NANCY'S NINE LAYER CASSEROLE

JoAnn Kincaid

6 slices white bread
8 oz. mushrooms, sliced
2 T. butter or margarine
1/2 c. mayonnaise or salad dressing
6 oz. sliced Monterey Jack cheese
3 beaten eggs
1 (10 3/4-oz.) can condensed cream of mushroom soup
1/4 c. butter or margarine, melted
4 c. cooked chicken, cut into bite-size pieces
1 (8-oz.) can water chestnuts, drained & coarsely chopped
4 oz. sliced American cheese
1 1/2 c. milk
1 (10 3/4-oz.) can condensed cream of chicken soup
2/3 c. fine dry bread crumbs

Butter 13 x 9 x 2-inch baking dish or pan. Line with bread slices. Sprinkle chicken over bread. In saucepan, cook mushrooms in 2 tablespoons butter. Using slotted spoon, spoon over chicken in baking dish. Combine water chestnuts and mayonnaise; spoon over mushrooms. Top with cheese. Combine eggs and milk; pour into dish. Combine soups, spread over cheese. Cover; chill 3-24 hours. Bake, uncovered in 350° oven for 1 1/4 hours. Combine melted butter and crumbs. Sprinkle over casserole. Bake 10 minutes. Serves 10-12. **Note:** This just fits baking dish, so don't be generous with ingredients.

SAUCY CHICKEN CASSEROLE

Donna Hatcher

1 (10 3/4-oz.) can cream of chicken soup, undiluted
1 (10 3/4-oz.) can cream of mushroom soup, undiluted
2 c. (16-oz.) sour cream
3/4 c. dry white wine or chicken broth
1/2 med. onion, chopped
1 c. sliced fresh mushrooms
1/2 tsp. poultry seasonings
6 boneless chicken breasts
1/2 tsp. garlic powder
1/2 tsp. salt
1/4 tsp. black pepper
Cooked noodles or rice

In 13 x 9 x 2-inch pan, combine soups, sour cream, wine or broth, onion, mushrooms and seasonings. Arrange chicken on top of sauce. Bake, uncovered at 350° for 1 hour or until chicken is tender. Serve chicken and sauce over noodles or rice. Garnish with parsley if desired. Makes 6 servings.

CASSEROLE FOR TWO

Patsy Muller

(With turkey, chicken, tuna or salmon)

1 c. cooked noodles or spaghetti
1 c. meat, cooked or canned
1 T. butter
1 T. flour
1 c. milk
1/2 tsp. salt
1/3 c. diced American cheese
1 c. bread crumbs
1 T. melted butter

Place noodles or spaghetti with fish or fowl in small greased casserole. Melt butter in saucepan; stir in flour and salt, then add milk gradually and cheese and cook, stirring constantly until mixture thickens and cheese is melted. Pour over contents of casserole and stir gently. Mix bread crumbs with melted butter; sprinkle over top. Bake in 350° oven until crumbs are golden brown, about 20 minutes. Serve with cranberries or any tart salad. **Note:** I have only used canned tuna.

CHICKEN CASSEROLE

Sharon DeBusk

3 c. diced cooked chicken
2 c. mushroom soup
1 c. diced celery
1/2 c. diced onion
2 cans drained bean sprouts
1 c. chopped cashew nuts
2 sm. cans Chinese noodles

Combine all ingredients, except noodles in order given. Spread on can of noodles in greased casserole. Spread chicken mixture on noodles. Top with remaining noodles. Bake for 1 hour at 350°.

TUNA CASSEROLE DELUXE

Bernadine Riemann

1 (3-oz.) can chow mein noodles
1 reg.-size can tuna
1/4 lb. cashew nuts, slivered almonds will work
1 c. finely diced celery
1/4 c. minced onion
1 can mushroom soup
Dash of pepper

Set aside 1/4 cup noodles. Butter casserole. Mix in casserole noodles, celery, onion, nuts and tuna. Dip mushroom soup over mixture. Wash out can with 1/4 cup water. Bake at 325° for 40 minutes. Makes 1 1/2 quarts. Serves 5-6.

SALMON SHEPHERD'S PIE

Clarice Triplett

1 (15 1/2-oz.) can salmon
1 (10-oz.) pkg. frozen peas in cream sauce
1/4 c. chopped celery
1 (4-oz.) can sliced mushrooms, drained
1/2 tsp. salt
1/4 tsp. pepper
3 c. instant mashed potatoes, prepared
2 tsp. instant minced onions
Grated Parmesan cheese

Drain and flake salmon. Prepare frozen peas as directed on package. Combine salmon, celery, mushrooms, salt and pepper with cooked peas. Stir into prepared potatoes; mix well. Spoon salmon mixture into greased 2-quart casserole. Spoon potatoes over top. Sprinkle with Parmesan cheese. Bake at 350° for 20-25 minutes or until potatoes are lightly browned. For additional browning, place under broiler for few minutes. Makes 4-6 servings.

SALMON TIMBALES (With Cheese Sauce)

Roberta E. Ahrens

1 lb. can salmon
3 c. soft bread crumbs
1 c. milk
1/2 tsp. salt
2 T. butter
1 T. chopped onion
3 eggs, beaten
Dash of pepper

Remove bones from salmon and flake it. Mix well with bread crumbs, milk, butter, onions, eggs and seasonings. Pour into buttered custard cups; bake in 350° oven for 40 minutes.

Cheese Sauce:

1/2 lb. processed American cheese
1/2 c. milk

Melt cheese in double boiler over low heat. Add milk gradually, stirring constantly. Serve each salmon timbale with generous amount of hot cheese sauce.

THREE CHEESE & MEAT ENCHILADA

Jan Watkins

1 1/2 lbs. hamburger, browned
1 1/2 c. shredded Monterey Jack cheese
1 1/2 c. shredded cheddar cheese
1 (3-oz.) pkg. cream cheese, softened
1 c. picante sauce
1 med. red or green bell pepper, diced
1/2 c. sliced green onions
1 tsp. cumin
12-14 (7 to 8-in.) flour tortillas
Shredded lettuce, tomato & black olives

Combine 1 cup Jack cheese and 1 cup cheddar cheese and cream cheese. Add 1/4 cup picante sauce, red pepper, onions and cumin; mix well. Spoon meat and cheese mixture over center of tortilla; roll. Place seam side down in 13 x 9 x 2-inch baking dish. Spoon remaining sauce and cheese over top of enchiladas. Bake at 350° for 20 minutes or until hot. Top with lettuce, tomatoes and olives.

MEXICAN BEAN DISH

Pat Evers

Brown:

1 lb. ground beef
1 med. chopped onion
1 clove garlic, can use dry minced

Combine:

1 (16-oz.) can drained whole kernel corn
1 (15-oz.) can pinto beans, drained
1 (11-oz.) can condensed cheddar cheese soup
1 (8-oz.) can tomato sauce
1/2 c. water
1 (4-oz.) can chopped jalapeno peppers
1/2 c. black olives
1/2 tsp. cumin
1 tsp. chili powder

Add beef mixture to above ingredients. Use 3-quart microwavable dish. Cook 20 minutes, stirring every 5 minutes. Time may vary as to size of microwave. Can be served as dip or meal with chips, sour cream, picante sauce, lettuce, etcetera. **Note:** We omit corn.

SLOPPY JOES

Lynn Frees

(Used for Bible School kids)

14 lbs. lean ground beef
2 qt. tomato juice or puree
1 c. brown sugar
8 (1 1/4-oz.) pkgs. Always Save Sloppy Joe seasoning
6 T. Worcestershire sauce
5 c. finely chopped onions
1 gal. tomato sauce
3 T. chili powder
3 T. vinegar

Simmer onions in tomato juice until translucent. Brown and crumble beef, 2 pounds at a time. Drain fat off beef each time before you add seasoning to above meat. Stir in Sloppy Joe mix. After all meat has been browned, mix added, stir well and add sauce mix to meat. Combine onion and sauce mix to meat mix. Add brown sugar and simmer 1 1/2 to 2 hours or until done. Stir when needed. Serve on buns. **Optional:** When cooking onions you can add 2 cups chopped green pepper and/or 2 cups chopped mushrooms for variety.

SWEET & SOUR BEEF & CABBAGE

Romain Barrow

1 1/2 lbs. ground beef
1/2 c. chopped onion
1/2 c. sliced celery
1/2 c. green pepper
2 T. rolled oats
2 T. parsley
3/4 tsp. salt
1/4 tsp. garlic powder
1 med. cabbage
1 (15-oz.) can tomato sauce
1/4 c. vinegar
Dash of pepper
1/2 c. brown sugar

In pan, cook hamburger, onions, celery and pepper until brown. Drain fat. Sprinkle meat with oats, parsley, salt, garlic, pepper and brown sugar. Core cabbage and cut into wedges. Place on meat. In bowl, combine tomato sauce, vinegar, salt and pepper; mix well. Pour over cabbage and meat. Cover and simmer 15-30 minutes until cabbage is tender.

GREEN ENCHILADAS

Connie (Graff) Kucharski

1 doz. corn tortillas
1/2 c. cooking oil
2 c. shredded Monterey Jack cheese
3/4 c. green onion, chopped
1/4 c. butter or margarine
1/4 c. flour
2 c. chicken broth
1 c. dairy sour cream
1 (4-oz.) can Ortega green chilies, chopped
2 c. shredded chicken if desired (good without)

In skillet cook tortillas, one at a time in hot oil for 15 seconds on each side. Do not overcook or they won't roll. Place 2 tablespoons shredded cheese and 1 tablespoon onion on each tortilla, 2 tablespoons chicken if desired. Roll up. Place seam side down in 13 x 9 x 2-inch baking dish. In saucepan, melt butter or margarine; blend in flour. Add chicken broth; cook, stirring constantly until mixture thickens and bubbles. Stir in sour cream and peppers; cook until heated through but do not boil. Pour over tortillas in baking dish. Bake in 425° oven for 20 minutes. Sprinkle remaining cheese on top. Return to oven for 5 minutes more or until cheese melts. Serves 4-5.

CHICKEN ENCHILADAS

Harriet Schupbach

2 c. diced cooked chicken
1 can cream of mushroom soup
1 can cream of chicken soup
1 c. sour cream
1 med. onion, chopped & sauteed
1 (4-oz.) can chopped green chilies
2 c. shredded Monterey Jack cheese
12 (6-in.) flour tortillas

Mix soups, sour cream, onions and chilies. Cook and stir until warm. Soften tortillas and spread 1/12 of chicken down center of each; cover with 2-3 tablespoons soup mixture. Sprinkle a little cheese on each, reserving about 1 cup for topping. Roll up and arrange in 13 x 9-inch baking dish. Pour remaining soup mixture over; sprinkle with reserved cheese. Bake, uncovered in 350° oven until bubbles, 20-30 minutes.

TIJUANA TORTE

Lynette Scheufler

2 lbs. ground beef
1 (16-oz.) can stewed tomatoes
1 (4-oz.) can diced green chilies
1 (12-ct.) pkg. flour tortillas
1 sm. onion, chopped
1 (8-oz.) can tomato soup
1 lb. cheddar cheese, shredded
1 pkg. taco seasoning mix
1 1/2 c. sour cream, room temp.

Brown beef and onion; add other ingredients, except cheese, tortillas and sour cream. Simmer 10-15 minutes. Place 1/2 cup mixture in 9 x 13-inch baking dish. Place layer of tortillas on top; add more mixture, then cheese. Repeat layers. **Note:** Before adding last layer of tortillas, spread on sour cream. Bake at 350° for 45 minutes to 1 hour.

MARILYN'S BAKED BEANS

Marilyn Rugan Sprawka

Brown & drain 1/2 pound ground beef & 1/4 pound bacon.

1/2 c. chopped onions
1/2 c. brown sugar
1/2 c. ketchup
2 tsp. Worcestershire sauce
1 tsp. salt
1 tsp. mustard
1 can pork & beans
1-lb. can kidney beans
1 can butter beans

Bake at 350° for 40 minutes. **Note:** Triple recipe and put in crockpot.

BARBECUE MEATBALLS

Cleo Thompson

1 1/2 lbs. hamburger
1 c. quick oatmeal
1/4 med. onion, chopped
1/4 tsp. pepper
1 tsp. salt
1/2 c. milk
1 egg
1/4 tsp. minced garlic
1 tsp. chili powder

Mix together and form into balls. **Note:** I make 15 and put into 9 x 13-inch cake pan.

Sauce Mix:

2 c. catsup
1 T. liquid smoke
1/2 onion, chopped
1 c. lt. brown sugar
1/2 tsp. garlic salt

Mix together and spoon over meatballs; bake 1 hour at 350°.

CHARLIE HIRSCH'S GOULASH

1-1 1/2 lbs. ground chuck or round
1 med. tomato, chopped
3/4 lb. spaghetti, cooked as directed on box

Brown thoroughly in skillet ground meat and tomatoes. Add salt, pepper, chili powder to meat mix. Add 1 bottle catsup and water to rinse bottle. Stir spaghetti into meat mix; cut up 8 ounces cheddar cheese. Add to mixture and cook until cheese melts.

FRENCH MEAT PIE

Gregory Bayer

2 T. cooking oil
1 lg. onion, thinly sliced
1 lb. ground beef
1 lb. ground pork
1 c. mashed potatoes
2 tsp. ground allspice
1 tsp. salt
1/4 tsp. pepper
Pastry for double crust 9-In. pie
1 egg, beaten (opt.)

In skillet, heat oil over medium heat. Saute onion until tender. Remove and set aside. Brown beef and pork together; drain. Combine onion, meat, potatoes and seasonings. Line pie plate with pastry. Fill with meat mixture. Top with other crust. Seal and flute edges. Make slits in top crust. Brush with egg if desired. Bake at 375° for 30-35 minutes or until golden brown. Yields 6-8 servings.

OLD SETTLER'S BEANS

Dorothy L. Hagen
Iris Pohlman

1 lb. ground chuck, browned & drained well
1/2 lb. chopped bacon, browned

Add 1 chopped onion; saute and drain well. Add and mix well to above ingredients:

1/3 c. brown sugar
3 tsp. dry mustard
1/3 c. white sugar
1/2 tsp. chili powder
1/2 c. catsup
1 tsp. salt
1/2 c. barbecue sauce
1/4 tsp. black pepper

Add 1 can drained red kidney beans, 1 can drained lima or butter beans and 2 cans pork & beans. Bake at 350° for 1 hour, uncovered, or cook in crockpot on low 4 hours.

BEEF ENCHILADAS

Lynette Scheufler

10-12 lg. flour tortillas
1 lb. grated cheddar or colby cheese
2 lbs. ground beef
1 onion, chopped
2 (15-oz.) cans tomato sauce
1 can tomato soup
1 pkg. enchilada mix

Combine tomato soup and sauce; mix and simmer 5-10 minutes. Brown ground beef; add onion and cook until onion is tender. Add 1/2 of tomato mixture and simmer 5-10 minutes. Lay out tortillas on counter. Divide meat equally, when cool place in center of tortilla. Use 1/2 cheese and top meat on each tortilla. Roll tortillas and place in pan in rows. Top with remaining sauce; sprinkle cheese on top. Place in oven until cheese melts and sauce is bubbly.

QUICK PIZZA CASSEROLE

Vi Komarek

1 lb. ground beef
1 (14-oz.) jar pizza sauce
2 c. (8 oz.) shredded mozzarella cheese
3/4 c. biscuit mix
1 1/2 c. milk
2 eggs

Cook ground beef until browned, stirring to crumble. Drain off pan drippings. Spoon beef into 8-inch square baking dish. Top with pizza sauce and cheese. Combine biscuit mix, milk and eggs. Beat until smooth. Pour mixture over casserole covering evenly. Bake at 400° for 30-35 minutes. Yields 6 servings.

CRANBERRY MEATBALLS

JoAnn Kincaid

1 lb. lean ground beef
1 egg, slightly beaten
1/2 c. crushed saltine crackers
1/2 sm. onion, diced
1 tsp. salt
1/2 tsp. pepper
1 (16-oz.) can cranberry sauce
1 (10 3/4-oz.) can cream of tomato soup, undiluted
Cooked rice or noodles

In mixing bowl, combine first 6 ingredients. Shape into 1 1/2-inch balls. Place on rack in baking pan. Bake at 400° for 20 minutes. Combine cranberry sauce and tomato soup. Heat through. Add meatballs; simmer 10 minutes. Serve with rice or noodles. Serves 4.

MANICOTTI

Robin Buckbee Waters

1 1/2 lbs. ground beef
1 egg
1/2 lb. mozzarella cheese
Bread crumbs
Salt, pepper & parsley to taste

Stuff uncooked manicotti shells with this meat mixture. Cover manicotti shells with sauce.

Sauce:

1 lg. can tomatoes
1 (12-oz.) can tomato paste
2 tsp. onion flakes
1/2 tsp. crushed red pepper
1 (8-oz.) can tomato sauce
1 tsp. oregano
1/2 c. parsley
1 tsp. sugar
Salt & pepper to taste

Simmer at low/medium for 30 minutes. Cover manicotti shells with sauce. Sprinkle with mozzarella cheese; cover with foil. Bake 1 hour at 350°.

SLOPPY JOES

Sharon DeBusk

1 lb. hamburger
1 sm. onion
1 T. ketchup
1 T. mustard
1 T. Worcestershire sauce
1 can chicken gumbo soup

Brown hamburger and onion. Add other ingredients; simmer until heated thoroughly. Serve on hamburger buns.

SPAGHETTI & MEATBALLS

Sharon DeBusk

1 1/2 lbs. ground beef
1 lb. pork chops
2 tsp. basil
2 T. grated cheese
1/2 tsp. salt
3 eggs
1/2 tsp. pepper
6 sm. garlic cloves, chopped fine
1/4 c. bread crumbs

Brown pork chops while making meatballs from above ingredients. Add meatballs and brown thoroughly. Add sauce and cook very slowly for 4-5 hours, adding water if too thick. Stir frequently.

Sauce:

3 cans tomatoes
2 (6-oz.) cans tomato paste
2 tsp. basil
1 1/2 tsp. salt
1 tsp. sugar
1/2 tsp. pepper
6 garlic cloves, chopped very fine

LASAGNA

Sharon DeBusk

1 lb. ground beef
1 clove garlic
1 T. parsley
1 T. basil
1 1/2 tsp. salt
1 can tomatoes
2 (6-oz.) cans tomato paste or sauce
1 (12-oz.) carton lg. curd cottage cheese
2 beaten eggs
2 tsp. salt
1/2 tsp. pepper
2 T. parsley
1/2 c. Parmesan cheese
1 lb. mozzarella cheese
6 lasagna-type noodles

Brown beef. Add garlic, parsley, basil, salt, tomatoes and tomato paste or sauce; simmer uncovered for about 1 hour. Cook noodles. Combine cottage cheese, eggs, salt, pepper, parsley, Parmesan cheese. Layer noodles, cottage cheese mixture, mozzarella cheese and meat mixture in deep baking dish or pan. Bake 45 minutes at 375°. Let set for 10 minutes before serving.

CORROQUE

Janie Pohlman

3 lg. potatoes
1 diced onion
1 lg. carrot
1 lb. hamburger
1 c. flour
2 eggs
Panko (Japanese bread crumbs) or reg. bread crumbs

Boil potatoes and carrots. When done, peel skin off; cut into small bits. Hand mix potatoes, carrot and onion with hamburger. Make into oval 1 to 2-inch patty, about size of your palm. Make sure patties are flat and even throughout. Dip patties in flour, eggs, then in bread crumbs. Refrigerate for 1/2 hour, then deep fry or pan fry. Serve with rice and soy sauce.

ITALIAN CASSEROLE

Sue Ahrens

1 1/2 lbs. hamburger
1 lg. onion, chopped
1 (32-oz.) jar spaghetti sauce
1/3 c. water
1 1/2 tsp. salt
1 tsp. sweet basil
1 tsp. oregano
1 tsp. sugar
1/4 tsp. pepper
5 or more potatoes, peeled & thinly sliced
1 (8-oz.) pkg. mozzarella cheese, grated

Brown hamburger and onions, add spaghetti sauce, water, salt, basil, oregano, sugar and pepper. Cook 2 minutes to blend flavors. In 13 x 9-inch baking dish, evenly spoon 1/2 meat, arrange potatoes on top, add remaining meat. Cover with foil. Bake at 350° for 1 hour. Remove foil, sprinkle cheese on top. Return to oven to melt.

CHINESE CASSEROLE

Carol Frees

2 lbs. browned & drained hamburger
2 c. chopped celery
2 med. onions, chopped
1/4 c. soy sauce
1/2 c. uncooked rice
1 can mushroom soup
1 1/2 c. water
1 can cream of chicken soup
1 can or bag of Chinese noodles

In mixing bowl, mix all ingredients together, except noodles. Pour into 13 x 9-inch casserole dish. Bake at 350° for 35-40 minutes. Top with Chinese noodles last 10-15 minutes.

HAM LOAF (With Sweet & Sour Sauce)

Debbie Ahrens Clarke

4 lbs. ground ham
4 lbs. ground beef
7 eggs
1 1/3 c. milk
5 c. cracker crumbs

Mix and shape into large flat pans. Combine and pour over last 1/2 hour; baste occasionally. Add 4 cups brown sugar, 1 cup vinegar and 1 1/2 tablespoons dry mustard. Bake 1 1/2 hours at 350°. Serves 48. Freezes well.

HAM LOAF OR BALLS

(In memory of Tillie Redmon)

2 lbs. lean pork
1 1/2 lbs. cured ham, ground & mixed together
2 eggs, slightly beaten
1 c. bread crumbs, softened in 1 c. milk

Topping:

1 1/2 c. brown sugar
2 T. brown mustard
1/2 c. vinegar

Mix pork and ham. Add eggs; add bread crumbs. Mix well and form into loaf or balls. Put in pan and cover with topping. Bake uncovered loaf for 1 1/2 hours at 325°. Baste with topping during baking. Serves 15.

MOM'S HAM LOAF

Carol Clawson

2 lbs. ground ham
1 lb. ground pork
3/4 lb. hamburger
1 sm. can tomato sauce
2 eggs
1/4 c. milk
1/4 c. crushed crackers
Onion & green pepper to taste

Mix together and form into loaf; bake about 1 hour at 350°. When half done baking, spread glaze over top; return to oven. **Glaze:** Mix 1 tablespoon mustard, 1/4 to 1/2 cup brown sugar and 1/4 cup ketchup.

QUICK & EASY MEAL

Gladys I. Fox

1/2 c. minced onions
2 lbs. frozen hash browns
1 can cream of celery or chicken soup (I use cream of celery)
1 c. shredded longhorn or cheddar cheese
1 (8-oz.) carton sour cream
2 c. diced ham
1/2 c. milk

Mix all ingredients as listed. Place in 9 x 13-inch greased pan. Bake at 400° for 45 minutes.

CABBAGE ROLLS

Connie (Graff) Kucharski

1 lb. hamburger
1/2 c. rice
1 egg
1 sm. onion, diced
Salt & pepper to taste
1 can tomato soup, undiluted
1 (4-oz.) can mushroom pieces, drained
1 lg. head cabbage

Core cabbage and carefully remove large outer leaves. Place leaves in pan; pour boiling water on them. Let stand for few minutes until leaves are flexible to work with. Mix hamburger, rice, egg ,onion, salt and pepper. Put about 1/2 cup hamburger mixture on each cabbage leaf. Fold cabbage leaf ends in over mixture and roll. Mix tomato soup can of water and mushrooms together. Place rolls in Dutch oven. Pour tomato soup mixture over cabbage rolls. Cook in oven at 350° for 1 hour. Remove rolls and add 1 tablespoon flour with 3/4 cup milk; mix well, add tomato soup mixture for sauce. Simmer until thickened. Serve sauce on side to pour over cabbage rolls. Serves 5-6.

BEEF & CABBAGE CASSEROLE

Clarice Triplett

1 1/2 lbs. lean ground beef
1 c. chopped celery
3/4 c. chopped onion
2 T. flour
1 (No. 303) can tomatoes
1 (8-oz.) can tomato sauce
1 1/4 tsp. salt
1/4 tsp. pepper
4 c. coarsely chopped cabbage
2 c. thinly sliced potatoes
2 c. bread crumbs
2 T. melted butter or oleo

Brown beef, celery and onion in large skillet. Stir in flour, tomatoes, tomato sauce, salt and pepper. Bring mixture to boil; remove from heat. Alternate layers of meat mixture, cabbage and potatoes in large casserole. Cover; bake in 375° oven for approximately 1 hour. Combine bread crumbs and melted butter. Remove lid from casserole; sprinkle bread crumbs over top. Return to oven and bake 10 minutes longer.

BEEF CASSEROLE

Vada Tunnell

Brown 2 pounds ground beef and 1 cup chopped onion. Add:

1 c. catsup
2 T. prepared mustard
2 tsp. vinegar
1/4 c. molasses
1 tsp. salt
1/4 c. brown sugar
3-lb. can pork & beans

Mix well and bake 30 minutes at 400°. Serve with hot bread and fresh salad. Delicious.

TASTY TACO LOAF

Pat Evers

2 lbs. ground beef
1/2 c. dry bread crumbs
2 eggs, slightly beaten
1 med. onion, finely chopped
1 pkg. taco seasoning
1 (16-oz.) can refried beans
1 c. grated cheddar cheese
Grated cheese for topping

Mix ground beef, bread crumbs, eggs, onion and taco seasoning. Pat mixture into large rectangle on waxed paper. Spread with 1/2 of beans. Sprinkle with cheese. Roll like jellyroll using waxed paper to aid in rolling; seal ends. Place in shallow baking dish. Bake 1 hour and 15 minutes or until done at 350°. Heat remaining beans just before loaf is done. Arrange chips on platter around loaf. Spread heated beans on top. Sprinkle with grated cheese. Can garnish with tomatoes and black olives. Slice to serve. Serves 8-10.

CHOW MEIN

Donna DeBusk Lenhart
Sharon DeBusk

1 c. chopped onions
3 T. oleo
1 lb. chopped chicken or chopped beef
2 c. diced celery
3/4 c. water
1/2 tsp. salt
1/4 tsp. pepper
1 can drained bean sprouts
2 T. cornstarch
2 T. soy sauce
1 T. sugar
1/2 c. water

Cook onions in oleo until just softened. Add chicken or beef; simmer until color changes and meat is cooked. Add celery, water, salt and pepper. Cook all 5 minutes. Add bean sprouts; bring to boil and then add cornstarch, soy sauce, sugar and 1/2 cup water that have been mixed together. Mix together and cook until thick. Serve over rice or chow mein noodles.

BARBECUE MEATBALLS

Sherry DeWerff

3 lbs. hamburger
1 c. milk
2 c. quick oats
2 eggs
1 tsp. salt
1 tsp. Worcestershire sauce
1 T. chopped onion
1/2 tsp. garlic salt
1 tsp. pepper
1 tsp. chili powder

Mix well in bowl all ingredients. Make 2-inch balls. Place in 9 x 13-inch pan.

Sauce:

2 c. brown sugar
2 c. catsup
1 tsp. chili powder
1 tsp. mustard
1 tsp. salt
1 tsp. Worcestershire sauce

Mix all sauce ingredients. Pour over balls. Bake, uncovered 1 hour at 350°.

REUBEN CASSEROLE

(In memory of Anne Carlson)

1 (15-oz.) can corn beef, thinly sliced
1 (16-oz.) can sauerkraut
1 (10 1/2-oz.) can cream of chicken soup
1/2 c. grated Swiss cheese
1/2 c. grated cheddar cheese
1 c. buttered bread crumbs

Layer kraut, corn beef and cheese in 2-quart casserole; repeat. Top with bread crumbs. Bake at 350° for 45 minutes. Serves 6-8.

TURKEY SALAD BURRITOS

Wanda Komarek

2 c. chopped turkey
3/4 c. finely chopped celery
1/2 c. finely chopped onion
1/4-1/2 c. sliced black olives
1 c. shredded cheddar cheese
1/2 c. salad dressing or mayonnaise
1/2 tsp. salt
Picante sauce

Mix turkey, celery, onion and black olives and cheese. In another bowl, whisk mayonnaise and picante sauce. Pour sauce over turkey mixture; blend well. Spoon filling onto tortillas. Wrap burrito-style. Heat in 13 x 9 x 2-inch pan at 20 minutes until thoroughly warmed. Serve with picante sauce and green olives if you like.

TORTILLA ROLL-UPS

Sue Ahrens

2 lbs. sausage
2 c. cream cottage cheese
2 T. flour
1 tsp. oregano
1 tsp. basil
1/4 tsp. garlic powder
2 jars lg. spaghetti sauce
10-12 lg. tortillas
1 1/2 c. shredded mozzarella cheese

Fry sausage browned; drain. Stir in cottage cheese and flour. Add oregano, basil, garlic powder and 1 jar spaghetti sauce. Spoon 1/3 cup meat on each tortilla. Roll up jellyroll-style, seam side down. Two 7 x 12-inch greased pans. Pour remaining jar of spaghetti sauce over tortillas. Bake at 350° for 35-40 minutes. Cover with foil; sprinkle on top until melted.

SPAGHETTI SQUARES

Linda Kimple

8 oz. thin spaghetti
1/2 c. milk
1 egg, well-beaten
15 1/2-oz. jar spaghetti sauce
2 1/2-oz. pkg. thinly sliced pepperoni
8 oz. shredded mozzarella cheese

Cook spaghetti to desired doneness in unsalted water as directed on package. Drain and rinse with hot water. Heat oven to 350°. Lightly grease 13 x 9-inch baking dish. In large bowl, lightly toss cooked spaghetti with milk and egg. Pour mixture into prepared baking dish, spreading evenly. Spoon sauce evenly over top. Place pepperoni slices over sauce; sprinkle with cheese. Bake 30-40 minutes. Allow to cool 5 minutes before cutting into squares. Makes 9-12 servings.

HAMBURGER & GREEN BEAN CASSEROLE

Ruth Carey

2 lbs. hamburger
1 can biscuits
1 can cream of mushroom soup
1 can tomatoes
1 onion, chopped
1 can green beans
Cheese

Cook hamburger with onion only until starts to lose red or until light pink. Place biscuits in bottom of glass baking dish. Cover with hamburger and onions and green beans, using part of liquid to mix mushroom soup which is poured over bean layer. Top with tomatoes. Bake 45 minutes at 350°. Remove from oven and sprinkle with cheese. Return to oven for 15 minutes or until cheese is melted.

LASAGNA MARIA

Linda Kimple

1 (8-oz.) pkg. lasagna noodles
1 lb. hamburger
1 (32-oz.) jar commercial spaghetti sauce
1 egg, slightly beaten
1 (12-oz.) carton cottage cheese
1 T. dried parsley flakes
1/2 tsp. dried whole oregano
1/4 tsp. pepper
1/4 c. Parmesan cheese
2 c. (8 oz.) shredded mozzarella cheese, divided
1 (4 1/2-oz.) jar sliced mushrooms, drained

Cook lasagna noodles according to package directions, omitting salt; drain. Cook hamburger until browned, stirring to crumble; drain. Stir spaghetti sauce into hamburger; set aside. Combine egg and next 5 ingredients, stirring well. Spread about 1/2 cup meat sauce in lightly greased 13 x 9 x 2-inch baking dish. Layer 1/2 of noodles, 1/2 of cottage cheese mixture, 1/3 of mozzarella cheese and 1/3 remaining meat sauce; repeat layers using equal amounts. Arrange mushrooms on top. Spoon remaining sauce on top. Bake at 375° for 20-25 minutes. Sprinkle with remaining cheese; bake an additional 5 minutes. Yields 6 servings.

GROUND BEEF ONION RING CASSEROLE

Sue Ahrens

1 1/2-2 lbs. ground chuck
1 can cheddar cheese soup
1 can mushroom soup
1 pkg. frozen Tater Tots
1 pkg. frozen onion rings

Press raw hamburger into bottom of casserole, seasoned with salt and pepper. Combine 2 soups and spread 1/2 over meat. Add Tater Tots; add rest of soup and top with onion rings. Bake at 350° for 1 to 1 1/2 hours.

CAVATINA

Pat Evers

Cook and drain 3 cups assorted macaroni, such as spiral, elbow, etcetera.

1 1/2 lbs. hamburger, browned
1 c. chopped onion
1/2 c. chopped green pepper
1/2 c. chopped celery
1 sm. can mushrooms, drained

Simmer 10 minutes. Add:

2 (15-oz.) cans tomato sauce
1 tsp. sugar
1 tsp. salt
Pepper
1/2 c. sliced ripe olives
2 tsp. Italian seasoning

Mix macaroni and sauce. Can use 2 smaller pans or 1 extra large. Top with grated mozzarella and cheddar cheese. **Optional:** Pepperoni sliced on top. Bake at 350° for 25 minutes.

CHINESE HAMBURGER

Sue Ahrens

1 1/2 lbs. ground beef
1 lg. onion, chopped
1 c. celery, cut up
1 c. Minute Rice
1 can mushroom soup
1 can cream of chicken soup
1 can cream of celery soup
1 can water
1/4 c. soy sauce

Fry meat and add all rest of ingredients. Bake, covered at 350° for 45 minutes, then uncovered for 15 minutes, topped with Chinese noodles or Special K.

EASY MICROWAVE LASAGNA

Pat Evers

1 lb. hamburger
1 (14 1/2-oz.) can tomatoes, undrained
1 (6-oz.) can tomato paste
1 1/2 tsp. basil leaves
1/2 tsp. salt
1/2 tsp. oregano leaves
1/8 tsp. garlic powder
8 uncooked lasagna noodles
1/2 c. water
1/4 c. Parmesan cheese
1 egg
1 T. parsley flakes
2 c. mozzarella cheese
2 c. creamed cottage cheese

Brown hamburger in microwave, about 5-6 minutes, combine tomatoes, garlic powder and water. Cover with plastic wrap and microwave on high for 4-5 minutes or until boils. Combine beaten egg, cottage cheese, Parmesan cheese and parsley; mix well. Pour 1 1/2 cups tomato sauce mixture in 12 x 8-inch glass dish. Place 4 noodles evenly over mixture. Top with 1/2 cottage cheese. Sprinkle with 1/2 mozzarella cheese, then 1 cup sauce, 4 more noodles, cottage cheese, mozzarella cheese, ending with sauce. Cover with plastic wrap and microwave on high for 15-20 minutes. Rotate dish, microwave on medium 15-20 minutes or until noodles are tender. Remove wrap. Sprinkle with 2 tablespoons Parmesan cheese. Microwave on high 1-2 minutes to melt cheese. Let stand 10 minutes. Cut in squares. Serves 6.

SCAMBOLI

Cynthia Rose

2 loaves frozen bread dough
2 eggs
1/2 tsp. each: oregano, parsley, dry mustard, salt, pepper and garlic powder
1/4-1/2 c. oil
1/2 lb. pepperoni
1 lb. sausage, cooked & drained
1/2 lb. diced or shredded ham
Mozzarella cheese, shredded

Defrost bread dough; let rise. Stretch and roll out on floured board into 10 x 12-inch rectangle. Mix eggs, seasonings and oil; spread on bread dough. Layer pepperoni, sausage, ham and mozzarella cheese. Roll up jellyroll fashion. Put seam side down and tuck in ends. Bake 25-35 minutes at 350°. Can be frozen and reheated. **Note:** You may also use other toppings such as mushrooms, green peppers, etcetera, like you would use on pizza.

LASAGNA

Harriet Schupbach

1 med. onion, chopped
1/4 tsp. garlic powder
1 (16-oz.) & 1 (8-oz.) can tomato sauce
2 T. sugar
1 1/2 tsp. oregano
1 tsp. salt
2 lbs. ground beef
1/2 lb. ground pork
1 sm. onion, chopped.
2 eggs, slightly beaten
1 lb. creamed cottage cheese
1/2 lb. grated mozzarella cheese
1 c. Parmesan cheese
1 tsp. dry parsley
1/2 lb. lasagna noodles, cooked

Saute medium onion with garlic powder in little oil until brown. Add tomato sauce, sugar, oregano and salt. Simmer while browning beef, pork and small onion. Combine meat with sauce and simmer for 2 hours. Mix together eggs, cottage cheese, mozzarella cheese, Parmesan cheese and parsley. Place 1/2 noodles in 13 x 9 x 2-inch baking dish; cover with 1/2 of meat sauce, then 1/2 of cheese mixture. Repeat with remaining noodles, sauce and cheese. Bake at 350° for 45 minutes to 1 hour. **Note:** Lasagna may be made ahead and refrigerated overnight or frozen for longer storage. If frozen, allow more baking time.

BAKED SPAGHETTI

Harriet Schupbach

1 1/2 lbs. hamburger
1/4 c. chopped onion
1 (32-oz.) jar spaghetti sauce
1 T. sugar
1 1/2 tsp. oregano
1 tsp. basil
1 tsp. salt
1/2 tsp. garlic salt or 1/4 tsp. minced garlic
10 oz. spaghetti, broken & cooked
1 1/2 c. mozzarella
1/2 c. Parmesan cheese

Brown beef and onion. Drain; add sauce and seasonings. Simmer 20 minutes. Stir in cooked spaghetti. Place 1/2 mixture in 9 x 13-inch baking dish. Cover with 3/4 cup mozzarella cheese; repeat. Sprinkle with Parmesan cheese. Bake, uncovered for 30 minutes at 375°. If refrigerated bake at 360° for 1 hour.

MACARONI PIZZA

Helen Johnson

2 c. uncooked macaroni
1/2 c. milk
1 egg, beaten
1/2 tsp. salt
1 1/2 c. spaghetti sauce
5 oz. sliced pepperoni
1 (10-oz.) can Ro-Tel tomatoes & green chilies, well-drained
1 sm. green pepper, chopped
1 sm. onion, chopped
1 (4-oz.) can sliced mushrooms, drained
1 c. sliced pitted ripe olives
1 tsp. Italian seasoning
2 c. finely shredded mozzarella cheese

Cook macaroni as directed on package; drain. In medium bowl, blend milk, egg and salt. Add macaroni; mix well. Spread evenly onto greased 15 x 10-inch baking pan. Combine Ro-Tel tomatoes and green chilies with spaghetti sauce. Spoon evenly over macaroni mixture. Top evenly with remaining ingredients, ending with cheese. Bake in 350° oven until hot and macaroni mixture is set; about 30 minutes. Let stand 5 minutes before cutting. Makes 8-10 servings.

ZUCCHINI SQUASH CASSEROLE

Kathryn Peter

3-4 c. steamed cut zucchini
1 lb. pork sausage or hamburger
1/2 c. chopped onion
1 c. fine cracker crumbs
1 egg
1/2 c. shredded cheddar cheese
1/4 tsp. crumbled leaf thyme, opt.

Cook squash until tender; drain. Brown sausage and onion; drain. Combine squash, cracker crumbs, eggs, cheese, salt and pepper with sausage and onion. Put in 7 x 12-inch casserole. Cover with shredded cheese. Bake at 350° for 25 minutes for 25 minutes or until cheese is melted.

BIEROCKS

Gladys Muller

1 lb. hamburger
2 lg. onions, chopped fine
3 lg. c. shredded cabbage

Brown beef, onion and cabbage together until done. Drain liquid and grease. Be sure to drain well. Cool. Pinch off piece of dough and roll thin. Finished Bierocks should be 3-4 inch squares. Put several tablespoons filling in center. Bring corners together and pinch securely. Put pinches edge down on greased baking sheet. Let raise until light and bake at 400° until brown. Butter tops after taking out of oven. **Note:** Use rapid mix white bread dough.

Dough:

5 1/2- 6 c. sifted flour
3 T. sugar
2 tsp. salt
1 pkg. active dry yeast
1 1/2 c. water
1/2 c. milk
3 T. margarine

Mix together.

BIEROCKS

Winifred Healzer

1 1/4 lbs. hamburger
1 med. head cabbage, shredded
2 med. onions, shredded
1 1/2-2 tsp. salt to taste
1/4 tsp. pepper

Brown hamburger and add seasonings. Add cabbage and onions; simmer until tender. Set aside to cool. Drain off excess juice. Roll dough 1/4 inch thick; cut into 4-inch squares. Put 2 tablespoons meat mixture in each square and bring 4 corners together and pinch together. Grease each Bierock liberally with salad oil; place on greased jellyroll pan. Let rise about 1/2 hour. Bake 30 minutes at 350°.

Roll or Bierock dough:

1 c. margarine
1/2 c. sugar
1 pkg. or 1 cake yeast
1 T. salt
2 c. hot water
7-8 c. flour
3 eggs

Dissolve yeast, salt and sugar in water. Add margarine, eggs and flour. Can be place in refrigerator at once and used 5-6 days later or may be used at once. Dough rolls easier if refrigerated 1 night.

CAMPBELLED EGGS

(In memory of Delores Brenn)

4 slices bacon
1/2 c. chopped green pepper
8 eggs, slightly beaten
Salt & pepper to taste
1/4 c. chopped onion
1 can Campbell's cream of chicken soup

In 10-inch skillet cook bacon until crisp, remove and crumble. Pour off all but 2 tablespoons drippings; cook green pepper and onion in drippings until tender. In bowl, stir soup until smooth, gradually blend in eggs, salt and pepper. Pour into skillet. Cook over low heat. As mixture begins to set around edges, gently lift cooked portion with wide turner so that thin uncooked portions can flow to bottom. Continue gently lifting cooked portions until eggs are completely set, but still moist. Garnish with bacon. Makes 4 servings.

BREAKFAST CASSEROLE

Iris Pohlman

1 lb. bulk sausage
6 slices white bread, broken into sm. pieces
2 c. shredded cheddar cheese
2 c. milk
6 eggs
1/2 tsp. salt
1 tsp. dry mustard
1/2 tsp. pepper

Cook sausage; drain. Put bread in bottom of 9 x 13-inch pan; top with sausage and cheese. Mix milk, eggs, salt, mustard and pepper together and put over mixture in pan. Cover; chill overnight. Bake next morning at 350° for 40-50 minutes. Serves 8.

BAKED DEVILED EGGS

Elizabeth Kimple

12 eggs
1 1/2 T. butter
1 1/2 T. flour
1 c. milk
1/2 lb. sharp cheddar
1/2 c. sour cream
Paprika, salt & pepper
Chopped onions, mustard & mayonnaise

Hard-cooked eggs, do not boil. Devil by mashing and adding chopped onion, mayonnaise, mustard, paprika and a little cheddar cheese. Fill whites; set aside. Melt butter, add flour and cook stirring. Add milk, salt and pepper; let boil stirring. Reduce heat, add cheese. When cool add sour cream. Pour over deviled eggs. In flat buttered baking dish, put eggs and sprinkle with paprika. Bake 30 minutes. **Note:** Brunch with fruit and hot breakfast rolls. Try with shrimp. Serves 6.

CHILI EGG CASSEROLE

Sandi (Robinson) Lawrence

10 eggs
1 lb. cheddar cheese, grated
1 pt. cottage cheese
2 (4-oz.) cans chopped green chilies
1/4 c. flour
1/2 c. butter
Add salt & pepper to taste

Beat eggs slightly. Add other ingredients. Bake at 350° until firm, about 45 minutes to 1 hour.

EGG BRUNCH CASSEROLE

Virginia Bayer

4 c. croutons
2 c. shredded cheddar cheese
8 slightly beaten eggs
4 c. milk
1 tsp. mustard, salt & pepper
1/4 tsp. onion powder
8 strips bacon, fried & crumbled
Sm. can mushrooms, if desired

Mix croutons and cheese; place in bottom of greased dish. Add rest of mixture; top with bacon or ham if desired and mushrooms if desired. Bake at 325° for 30 minutes or until done. Serves 12. **Note:** Half recipe will make medium-size casserole.

BREAKFAST CASSEROLE

Robin Buckbee Waters

2 slices bread, cubed
1 lb. sausage, browned
8 oz. shredded cheese
6 eggs, beaten
1 c. milk
1 tsp. dry mustard
1 tsp. salt
12-oz. pkg. frozen hash browns

Line 9 x 13-inch baking dish with cubed bread; layer with sausage and cheese. Combine eggs, seasonings and milk. Pour mixture over sausage and cheese. Sprinkle thawed hash browns on top. Cover with foil. Refrigerate 12-24 hours. Bake, covered for 35 minutes at 350°. Bake, uncovered for 10 minutes or longer until brown.

CREAMED CHICKEN OVER BISCUITS

Kathleen (Graff) Lowrie

2 1/2 qts. water
1 whole chicken
1 clove garlic, halved
4 black peppercorns
1 stalk celery
1 lg. onion, studded with 4 whole cloves
1 T. salt
3 carrots, peeled & sliced 1/2 inch thick
1 med. onion, chopped or 6 sm. boiling onions
3 med. potatoes, peeled and diced
1/2 c. butter
1/2 c. flour
1/2 c. fresh or frozen peas
5 lg. fresh mushrooms, sliced
1 egg yolk
1 T. heavy cream

In large pot place water, chicken, garlic, peppercorns, celery, onion and salt. Cover and simmer for 40 minutes or until chicken is done. Remove chicken from stock. Bone and cut into bite sized pieces. Strain and de-grease stock. Return stock to heat and add carrots, boiling onions and potatoes; cook until tender. With a slotted spoon, remove vegetables and set aside. Reserve stock. In a large saucepan melt butter; stir in flour and cook for 2 minutes. Whisk in 4 cups reserved stock, cooking until sauce thickens. Add chicken, reserved vegetables, peas and mushrooms. Season to taste. Pour over biscuits of your choice. Serves 6.

Pies & Desserts

PIES & DESSERTS

ANGEL CHEESECAKE PIE 104
APPLE CREAM PIE 112
APPLE CRISP 107
APPLE CRUMB 96
APPLE CRUNCH 95
APPLE PUDDING 97
APPLE STRUDEL 93
BAKED APPLES 107
BAKED APPLES 107
BANANA BLUEBERRY SUPREME 98
BLENDER PECAN PIE 114
BREAD PUDDING 102
BREAD PUDDING 106
BROKEN DATES 105
BROWNIE PIE 103
BROWNIES 97
BUSTER BAR DESSERT 96
BUTTERMILK PIE 115
CARAMEL PIE 113
CARAMELIZED BREAD PUDDING 106
CHEESE CAKE 116
CHERRY DESSERT 95
CHERRY PUDDING 101
CHOCOLATE ICE BOX DESSERT 96
CRANBERRY FLUFF 105
CRANBERRY ICE 106
CREAM RAISIN PIE 112
CUSTARD PIE 114
ENGLISH APPLE PIE 111
FLORIDA LIME PIE 110
FOOD FOR GODS 105
FRENCH COCONUT PIE 110
FRENCH MINT PIE 114
FRESH STRAWBERRY PIE 109
FROZEN STRAWBERRY DESSERT 100
FRUIT & BROWNIE PIZZA 103
FRUIT COBBLER 109
GOOSEBERRY PIE 111
GRAHAM CRACKER FAIRY PIE 93
GRANDMOTHER'S CHERRY COBBLER 95
GRAPE JUICE DESSERT 106
HERSHEY BAR PUDDING 108
HOMEMADE ICE CREAM 108
HOT FUDGE SAUCE 109
ICE CREAM 108
ISABELLA FINCH'S PIE CRUST 115
JEFFERSON DAVIS PIE 109
JELLO ICE CREAM PIE 110
LEMON CHEESE DESSERT 97
LEMON CHEESECAKE 104
LEMON MERINGUE PIE 111
MULBERRY PIE 111
NEVER FAIL PIE CRUST 115
OZARK PUDDING 104
PEACH COBBLER 94
PEACH OR APPLE CRISP 107
PEANUT BUTTER PIE 112
PEAR TART 108
PECAN PIE 113
PECAN PIE 113
PECAN TARTS 103
PIE CRUST 115
PISTACHIO DESSERT 102
PLUM COBBLER 94
PUMPKIN PIE CAKE 99
RHUBARB CREAM DELIGHT 101
RHUBARB CREAM PIE 112
STRAWBERRY DELIGHT 100
STRAWBERRY DESSERT 99
TORTE 105
VANILLA WAFER DESSERT 98

PIES & DESSERTS

APPLE STRUDEL

(In memory of Emilie Komarek)
Beverly Komarek

1/2 tsp. salt
2 1/2 c. flour
2 T. sugar
1 egg
1/2 c. water
2 T. melted butter

Mix together. Knead until smooth. Let set under pan 1 hour. Pull out dough on large floured cloth until dough is very thin. Spread with soft butter, liberally; layer thinly sliced apples, liberal sugar, cinnamon, few raisins and few ground bread crumbs. Hold cloth and roll up like jellyroll. Seal edges. Bake at 350° about 45 minutes or until brown. Before baking smear butter and little sugar on top. More butter and powdered sugar after baking. Makes 15 servings.

GRAHAM CRACKER FAIRY PIE

(In memory of Bertha Peters)
Arlene Barber
Helen Frees

1 sm. can crushed pineapple
1/2 lb. marshmallows
2 eggs, separated
1 c. whipping cream
Rolled graham crackers, enough for top & bottom layer

Drain juice from pineapple; cut 1 pound marshmallows into juice and heat until marshmallows are melted; set aside to cool. Whip cream, add beaten egg yolks to whipped cream. When marshmallow mixture is cool, add crushed pineapple to it. Add it to the whipped cream. Whip egg whites and fold in. Roll graham crackers and put in bottom of pan about 1/2 inch thick. Pour above mixture over it. Put more rolled crackers over top. Put in cold place.

PLUM COBBLER

(In memory of Viola A. Muller)
Roberta E. Ahrens

4 c. blue plum halves
2 T. flour
1 c. sugar
1 T. butter
1 1/2 c. flour
1/2 tsp. salt
3 tsp. baking powder
1/4 c. sugar
1/4 c. shortening, melted
1 egg
Milk

Use first 4 ingredients, arrange plum halves in 9-inch square baking dish; cover with 2 tablespoons flour and 1 cup sugar, dot with butter and bake uncovered in hot oven, 425° until fruit bubbles, about 20 minutes. Sift flour with salt, baking powder and 1/4 cup sugar. Place egg in measuring cup and add enough milk to make 1/2 cup. Add melted shortening and mix. Pour into dry ingredients; stir only until all is dampened. Dough is quite soft. Drop by half teaspoonfuls on fruit. Sprinkle with:

Topping:

3 T. sugar
1/2 tsp. cinnamon
1 T. finely chopped nuts

Mix together and sprinkle over dough. Bake 15-20 minutes or until brown at 425°.

PEACH COBBLER

(In memory of Johanna Hirsch)

In greased casserole combine 3 cups fresh or frozen sweetened sliced peaches, 1 teaspoon grated lemon peel, 3 tablespoons lemon juice and 2 1/2 tablespoons quick cooking tapioca.

Sift together:

1 1/2 c. flour
2 tsp. baking powder
1/2 tsp. salt

Cut in 6 tablespoons butter until resembles coarse crumbs. Combine 1 beaten egg with 1/3 cup milk, stir into flour mixture just enough to moisten. Drop by spoonfuls over top of peaches. Combine 3/4 cup sugar, 1/2 cup water, 3 tablespoons butter and bring to boil. Pour over batter. Bake at 350° for 45 minutes or until topping is done.

CHERRY DESSERT

(In memory of Emilie Komarek)

2 c. cherries
Cherry juice, plus water to make 2 cups
4 T. cornstarch

Cook until thick and cool. Add 1/2 pound marshmallows and 1/2 cup milk; melt together and cool. Add 1 cup whipped cream. **Crust:** Crush 12 graham crackers, add 1/3 cup sugar and 1/2 cup melted butter. Line pan with this crust mixture; put layer of marshmallow mixture. Add cherry mixture and another layer of marshmallow mixture. Sprinkle some graham cracker mixture on top; chill.

GRANDMOTHER'S CHERRY COBBLER

(In memory of Lydia Thorson)
Mildred (Midge) Hartenbower

1 c. sifted flour
2 tsp. baking powder
1/8 tsp. salt
1/4 c. butter
1 c. sugar
1/2 c. milk
1 can sour cherries

Sift flour, baking powder and salt. Cream butter and 1/2 cup sugar until fluffy. Add dry ingredients alternately with milk, beating batter until smooth. Pour batter into greased baking dish and put drained cherries on top. Sprinkle with other 1/2 cup sugar. Pour 1 cup cherry juice over batter. Bake at 375° for 45 minutes. As cobbler bakes, crust will come to top. Serve warm with cream. Other fruits can be used as well.

APPLE CRUNCH

Mabel Stickney

4-6 sliced apples
1/3 c. sugar
1/2 c. quick-cooking oatmeal
1/2 c. flour
1/2 c. butter or oleo
1 c. brown sugar

Put sliced apples in baking dish. Sprinkle sugar over apples. Mix oatmeal, flour, butter and brown sugar to form crumb mixture. Sprinkle over apples and bake at 350° for 45 minutes. Serve with milk, whipped cream or pudding sauce.

APPLE CRUMB

(In memory of Marie Lange)

6 c. Jonathan apples, sliced
2 T. flour
1/4 tsp. salt
1 1/2 c. white sugar
1 tsp. cinnamon

Place in greased pan or glass dish.

Topping:

1 1/2 c. quick oats
1 1/2 c. flour
1 1/2 c. brown sugar
1/2 tsp. soda
1 tsp. baking powder
2/3 c. melted butter

Mix and pack down on apples. Bake at 350° for 1 hour. Serve hot or cold.

BUSTER BAR DESSERT

Diane (Muller) Hockensmith

1-lb. pkg. Hydrox cookies
1/2 c. butter or margarine
1/2 gal. ice cream
2 c. powdered sugar
1 lg. can evaporated milk
1 1/2 c. Spanish peanuts
2/3 c. butter
1 tsp. vanilla
2/3 c. chocolate chips

Crush and mix cookie crumbs with 1/2 cup butter. Pat into 9 x 13-inch pan; refrigerate 1 hour. Spoon or slice ice cream over bottom layer. Pack well and freeze. Combine powdered sugar, evaporated milk, chocolate chips and butter in saucepan. Boil 8 minutes, stirring constantly. Remove from heat; add vanilla and cool. Sprinkle peanuts over ice cream and pour cooled sauce on top. Freeze and serve frozen.

CHOCOLATE ICE BOX DESSERT

Vivian & Dorothy Archer

1/2 lb. vanilla wafers
10 cents Baker's sweet chocolate (costs more now)
3 T. water
1 T. sugar
3 eggs
1/2 pt. whipping cream
1 tsp. vanilla

Melt chocolate in water over slow fire. Add sugar and beaten egg yolks. Stir well; cool. Whip cream stiff. Beat egg whites stiff. Add cream to chocolate mixture. Fold in egg whites and vanilla. Place vanilla wafers in Pyrex baking dish. Put in layer of mixture over them, then another layer of wafers and mixture until wafers are covered; chill. Should set 10-12 hours for best results. Makes 10-12 servings.

BROWNIES

(In memory of Leo Porter, Elizabeth's mother)
Elizabeth Kimple

2 oz. bitter chocolate
1/2 c. melted butter
3 eggs, beaten
1 1/4 c. sugar
1/2 c. flour
1/2 tsp. baking powder
1/2 tsp. vanilla

Bake at 350° for 30 minutes in 8-inch square pan.

APPLE PUDDING

(In memory of Esther Hedrick)

2 c. sugar
1/2 c. butter

Cream together well 2 cups sugar and 1/2 cup butter. Stir in 2 eggs. Add 1/2 cup nuts, 4 cups diced peeled apples. Sift and add 2 cups flour, 2 teaspoons soda, 1 teaspoon cinnamon, 1 teaspoon nutmeg and 1/4 teaspoon allspice. Bake in buttered 11 x 14-inch pan 1 hour in slow oven, 325°. **Sauce:** Cream together 1 cup brown sugar, 1 cup white sugar, 1/4 cup butter, 1 tablespoon flour and 1 egg. Add 1 1/2 cup boiling water. Cook until thick and add 1/4 cup cider vinegar. Serve this sauce over hot pudding mixture above.

LEMON CHEESE DESSERT

(In memory of Ruth Andrae)

Crust: Crush fine 20 graham crackers, add 3 tablespoons powdered sugar and melt 1/2 stick oleo. Mix well with crumbs. Pat into pan. Bake 8 minutes. **Filling:** Mix 1 package lemon gelatin, 1 cup hot water and juice of 1 lemon; mix and chill. Cream 8 ounce package cream cheese and 1 cup sugar. Fold into chilled gelatin mixture. Put 2 cups evaporated milk either Pet or Carnation into freezer tray; freeze until ice crystals are formed. Turn into large bowl, whip until stiff. Fold cooled gelatin mixture into whipped milk. Pour into crumb crust; sprinkle with 1/2 cup graham cracker crumbs. Refrigerate until serving time. Use 12 x 8 x 2-inch pan. Makes 12 servings.

VANILLA WAFER DESSERT

(In memory of Tillie Redmon)

First part:

1/2 c. butter
1 tsp. vanilla
3 egg yolks, well-beaten
3 egg whites, well-beaten
2/3 c. chopped nuts
1 c. powdered sugar

Cream sugar and butter. Add egg yolks and mix well. Add egg whites and fold in. Add vanilla and nuts.

Second part:

1 c. powdered sugar
1/2 c. butter
Handfull marshmallows
3 egg yolks, well-beaten
3 egg whites, well-beaten
1/4 c. cocoa

Add cocoa to powdered sugar; mix well with butter. Add egg yolks and stiffly beaten egg whites. Add marshmallows. Cover bottom of 8 x 10-inch pan with crushed cookie crumbs (vanilla wafers). Spread first mixture over crumbs. Another layer of vanilla wafers, crushed, and spread second mixture over crumbs. Sprinkle vanilla wafer crumbs over top. Refrigerate overnight and serve with whipped cream or topping. Rich and delicious. Serves 12-15. Good luck!

BANANA BLUEBERRY SUPREME

Carol Clawson

1/2 c. melted oleo
1 c. flour
1/2 c. chopped pecans
8-oz. pkg. cream cheese
1 c. sugar
1 (9-oz.) carton Cool Whip
3 bananas
1 can blueberry pie filling

Mix together oleo, flour and pecans. Put into 9 x 13-inch pan. Bake 15 minutes in 350° oven; cool. Cream cheese and sugar; fold in Cool Whip. Slice bananas over crust. Pour cream mixture over bananas and top with pie filling. Refrigerate.

PUMPKIN PIE CAKE

Harriet Schupbach

Crust:

1 box yellow cake mix, reserve 1 c.
1/2 c. margarine
1 egg

Filling:

16-oz. can pumpkin
3 eggs
1/2 c. brown sugar
1/4 c. sugar
2/3 c. milk
1 1/2 tsp. cinnamon

Topping:

1 c. cake mix
1/2 c. sugar
1/2 c. nuts

Crust: Beat 1 egg, mix with melted margarine and cake mix. Spread in greased and floured 9 x 13-inch pan. **Filling:** Beat 3 eggs slightly and add pumpkin, sugar, brown sugar, milk and cinnamon; mix well and pour over crust. **Topping:** Mix reserved cake mix and sugar. Cut in margarine. Add nuts; sprinkle over pumpkin. Bake at 350° for 50-55 minutes. Serve with whipped topping.

STRAWBERRY DESSERT

Dorothy Chain

1 c. flour
1/4 c. brown sugar
1/2 c. butter
3/4 c. chopped nuts
30 lg. marshmallows
2/3 c. milk
1 pt. whipping cream
1 lg. box strawberry gelatin
2 c. boiling water
1 lb. frozen strawberries

Mix flour, brown sugar, butter and nuts with pastry blender. Spread in 9 x 13-inch pan. Bake about 10 minutes at 350°. Melt, then cool 30 large marshmallows with 2/3 cup milk. Whip pint of whipping cream; fold into marshmallow mixture. Spread over crust. Dissolve gelatin in boiling water. Fold in frozen strawberries; chill. When slightly thickened pour over marshmallow mixture; chill.

FROZEN STRAWBERRY DESSERT

Yvonne Brenn

1/2 c. oleo
1/4 c. brown sugar
1 c. flour
1/2 c. nuts

Mix thoroughly and pat into 9 x 13-inch pan. Bake at 400°, stirring occasionally until golden brown. When brown, press 1/2 of mixture into bottom of 9 x 13-inch pan; save other 1/2 for topping.

1 (10-oz.) pkg. frozen strawberries, thawed
2 egg whites
1 T. lemon juice
1 c. sugar
1 tsp. vanilla
1 (8-oz.) carton Cool Whip

Beat 20 minutes. Fold in Cool Whip. Place in pan; top with remaining crumb mixture and freeze. Serve frozen.

STRAWBERRY DELIGHT

Maxine Haddon
Ann Schrader

2 1/2 c. crushed graham crackers
2/3 c. melted oleo
1/2 c. sugar

Mix above together and bake 9 x 12-inch pan at 350° for 5 minutes.

4 (3-oz.) pkgs. softened cream cheese
9-oz. container whipped topping (Cool Whip)
2 c. powdered sugar

Mix above together and put on cooled layer.

2 (3-oz.) pkgs. strawberry Jello
2 (10-oz.) pkgs. frozen strawberries, sliced

Add 2 cups boilings water to Jello and dissolve. Add frozen strawberries; partially set before pouring onto cream cheese layer. **Note:** This is excellent warm weather dessert or salad. An equal amount of fresh strawberries may be substituted.

RHUBARB CREAM DELIGHT

Cynthia Rose

Crust:

1 1/2 c. flour
3 T. sugar
3/4 c. butter or margarine

Cream filling:

2 c. sugar
4 egg yolks, beaten
2/3 c. cream or evaporated milk
3 T. flour
1/2 tsp. nutmeg
4 c. rhubarb

Meringue:

4 egg whites
1/4 c. sugar

Combine crust ingredients until crumbly; press into 9 x 13-inch baking pan. Bake at 350° for 20 minutes. While crust is baking, combine all filling ingredients and cook in heavy saucepan over medium heat. Stir constantly until thickened, watch carefully as mixture will scorch easily. Mixture may also be cooked in microwave. Pour hot filling into crust; top with meringue made by beating egg whites with sugar until thick and satiny. Bake at 325° for 15-20 minutes or until golden brown. Refrigerate any leftovers. Yields 10-12 servings.

CHERRY PUDDING

Metha Manning

2 c. flour
2 c. sugar
4 T. butter
1 can pie cherries
1/2 tsp. salt
2 tsp. soda
2 eggs

Cream butter with 1 cup sugar. Add beaten egg and cherries with juice. Add flour sifted with other cup of sugar, soda and salt; mix well. Bake in greased and floured 9 x 13-inch pan at 350° for 45 minutes. While hot cover with 1 cup white sugar, 1 cup hot water, 4 tablespoons flour, 1 tablespoon butter, 1 tablespoon vanilla and 1 cup nut meat.

PISTACHIO DESSERT

(Joan McCarty's recipe)
Barbara Buckbee

1st Layer:

1 c. flour
1/2 c. oleo
1/2 c. pecans

Mix and press into 9 x 13-inch pan. Bake at 250° for 15 minutes; cool.

2nd Layer:

1 c. powdered sugar
1 (8-oz.) pkg. cream cheese
2 c. Cool Whip

Mix together. Fold in and spread over first layer.

3rd Layer:

2 (3-oz.) pkgs. pistachio pudding
3 c. milk

Beat together. Add 1 1/2 cups mini marshmallows. Pour over cream cheese layer. Frost with layer of Cool Whip. Top with crumbs. **Crumb Topping:** 1/2 cup Club crackers, 3/4 cup graham crackers and 1 Butterfinger candy bar. Refrigerate.

BREAD PUDDING

Harriet Schupbach

3-4 slices bread
2 eggs
1/2 c. sugar
1/4 tsp. salt
1 tsp. vanilla
1 (12-oz.) can evaporated milk
1/2 c. hot water
1/2 c. coconut or raisins

Tear bread into small pieces; spread in greased 8 or 9-inch baking dish. Sprinkle coconut or raisins evenly over bread. Beat eggs slightly; add sugar, salt, vanilla and milk. Mix, then add hot water; mix well and pour over bread in pan. Place baking dish in larger pan of hot water while baking. Bake at 325° until done, about 1 hour. Test by inserting knife 2 inches from edge of pan. When comes out clean, pudding is done.

FRUIT & BROWNIE PIZZA

Harriet Schupbach

1/3 c. boiling water
1 (15-oz.) pkg. brownie mix
1/4 c. oil
1 egg
1 (8-oz.) pkg. cream cheese
1/4 c. sugar
1 egg
1 tsp. vanilla
Strawberry & banana slices or any other fruit of your choice
2 (1-oz.) sq. semi-sweet chocolate

Mix together brownie mix, water, oil and egg until well-blended. Pour into greased and floured 12-inch pizza pan. Bake 25 minutes at 350°. Beat cream cheese, sugar, egg and vanilla until well-blended. Pour over crust, bake 15 minutes; cool. Arrange fruit on top. Melt chocolate and drizzle over fruit. Garnish with mint leaves if desired.

BROWNIE PIE

Mary Louise Rawls

1 pkg. chocolate chips
1 stick butter
3 eggs
1/2 c. flour
2 tsp. vanilla
1/2 c. chopped nuts
1 c. sugar

In double boiler melt chocolate chips and butter. Take off stove and add 3 beaten eggs, sugar, flour, vanilla and nuts. Pour in 9 x 9-inch pan sprayed with Pam or 9-inch pie pan. Bake at 325° for 45-55 minutes. Serve with ice cream either pie shape or squares. Moist texture. Rich and good.

PECAN TARTS

Marilyn Frydendall

Crust:

1 (3-oz.) pkg. Philadelphia cream cheese
1/2 c. butter
1 c. flour

Cream together; roll with a little flour on board. Cut into circles to fit muffin tins.

Filling:

2 eggs
2 T. melted butter
1 1/2 c. brown sugar
2 tsp. vanilla
1/2 c. chopped pecans

Bake at 325° for 25 minutes. **Note:** If crust and filling does not come out even, make more. If nuts are spooned out before filling is used, add more nuts.

LEMON CHEESECAKE

Sharon DeBusk
Maxine Haddon

1 pkg. lemon gelatin
1 c. boiling water
3 T. lemon juice
1 (8-oz.) pkg. cream cheese
1 c. sugar
1 tsp. vanilla
1 (8-oz.) carton Cool Whip
2/3 lb. graham crackers
1/2 c. butter or margarine, melted

Dissolve gelatin in boiling water. Add lemon juice; cool. Cream together cheese, sugar and vanilla. Add gelatin; mix well. Fold Cool Whip into gelatin mixture. Crush graham crackers into fine crumbs and add melted butter or margarine. Firmly pack 2/3 mixture in bottom of 9 x 13-inch pan. Add filling; sprinkle with remaining crumbs. Chill several hours. Cut into squares and serve. Makes 12 servings.

ANGEL CHEESECAKE PIE

(In memory of Hannah Handley)

Crust:

1 1/4 c. flour
1 stick butter
1/4 tsp. salt
1/4 c. brown sugar
1/4 c. coconut or nuts

Put this on cookie sheet and bake at 400° for 10 minutes until golden brown. Stir while browning.

Filling:

Add 1/4 cup sugar, 1 envelope Knox gelatine and 1 egg, separate egg, beat yolk and add to mixture. 1 cup milk; bring to boil and add 12 ounces cream cheese, 2 tablespoons lemon juice and 1 teaspoon vanilla. Let stand until cool and thick. Add beaten egg white with 2 tablespoons sugar. (Whipped cream 1 cup.) Put crust in 9 or 10-inch pie plate and reserve 1/4 cup for topping. Let set overnight or at least 4-6 hours.

OZARK PUDDING

Sharon Rugan

1 egg
3/4 c. sugar
2 T. flour
1 1/4 tsp. baking powder
1/8 tsp. salt
1/2 c. nuts
1/2 c. raw sliced apples
1 tsp. vanilla

Beat egg and sugar until very smooth. Mix flour, baking powder, salt and add to egg mixture. Add apples, nuts and vanilla.

CRANBERRY FLUFF

Jackie Gunn

1 pkg. cranberries
1/2 c. pineapple
1 c. sugar
1/2 pkg. marshmallows
1/2 c. nuts
1 c. whipped cream

Grind cranberries. Mix with pineapple and sugar. Let set in refrigerator for 1-2 hours. Add marshmallows and nuts. Fold in sweetened whipped cream.

TORTE

Ruth Carey

1 stick margarine
1 c. flour
1 c. finely chopped pecans
1 (8-oz.) pkg. cream cheese
1 c. Cool Whip (I buy lg.-size)
1 c. powdered sugar
1 pkg. instant vanilla pudding mix
1 pkg. instant chocolate pudding mix
3 c. milk

Mix margarine, flour and nuts. Pat into 9 x 13-inch pan. Bake 20 minutes or until lightly browned at 350°. Blend cream cheese, Cool Whip and powdered sugar. Spread on cooled crust. Blend on low speed of mixer instant pudding mix and milk until dissolved. Spread over second layer. Top with remaining Cool Whip; chill well. Can be made day before serving. **Note:** For less calories use sugar free pudding mix and Lite Cool Whip. Serves 16.

FOOD FOR GODS

Elizabeth Kimple

1 c. dates, chopped
1 c. nuts, chopped
3 eggs
1 c. sugar
2 tsp. baking powder
5 heaping T. soda cracker crumbs

Barely flour your dates and nuts. Beat eggs until light; add sugar and beat. Add dates, nuts, baking powder and cracker crumbs; mix. Put in greased pan; bake 20-30 minutes at 350°. Serve with whipped cream.

BROKEN DATES

Laura Rugan

1/2 c. sugar
3 egg yolks, well-beaten
1 c. fine bread crumbs
3 stiff-beaten egg whites
1 c. broken walnuts & pecans
1-2 c. pitted dates
1/2 tsp. salt
1/2 tsp. vanilla

Beat sugar into egg yolks. Fold in as many bread crumbs, without making sugar mixture dry. Fold in egg whites, nuts, dates, salt and vanilla. Spread 1/2 inch deep in shallow pan lined with oiled paper. Bake at 325° for 30-40 minutes. Serve in broken pieces with whipped cream.

CARAMELIZED BREAD PUDDING

Helen Johnson

3/4 c. sugar
2 1/2 c. milk
4 beaten eggs
1 tsp. vanilla
1/4 tsp. salt
3 c. (4 slices) dried bread cubes
1/3 c. chopped pecans

In 10-inch skillet, heat sugar over low heat, without stirring until begins to melt. Stir constantly until it is light brown syrup. Gradually stir in milk. Heat and stir until sugar remelts. Remove from heat. Gradually stir hot milk mixture into eggs. Stir in vanilla and salt. Place bread cubes in ungreased 8 x 1 1/2-inch round dish. Pour egg mixture over bread cubes. Sprinkle pecans on top. Bake at 350° for 25-30 minutes or until knife inserted in center comes out clean. Serve warm with milk, cream or ice cream. Also good cold.

BREAD PUDDING

Laura Rugan

2 c. bread crumbs
3 c. boiled water
4 eggs, slightly beaten
1 tsp. vanilla
1 can Eagle Brand milk
Rind of 1 lemon
Pinch of salt
1 lg. or 1 sm. apple

Mix hot water and milk. Pour on bread crumbs. Mix all together. Put in dish and set in pan of water; bake 1 hour. Serve with fruit or sour or whipped cream.

CRANBERRY ICE

Yvonne Brenn

4 c. (1 lb.) cranberries
2 c. water
2 c. sugar
Juice of 2 oranges
Juice of 1 lemon

Boil cranberries and water. Strain over sugar. Add fruit juices; pour into greased, shallow pan. Stir once during freezing. Serve in sherbet glasses.

GRAPE JUICE DESSERT

Elizabeth Kimple

1/2 c. Minute taploca
1 pt. grape juice
1/2 c. sugar
1 orange
1 sm. bottle maraschino cherries
Whipped topping

Make sponge cake. Cook 1/2 cup Minute tapioca in 1 pint grape juice, 1/2 cup sugar and add juice of 1 orange. Add when cool a small bottle of maraschino cherries and juice. Line mold with cake, cover with mixture and serve with whipped topping.

PEACH OR APPLE CRISP

Sherry DeWerff

4 c. sliced peaches
1/4 c. water
1 T. lemon juice
3/4 c. flour
1/2 c. sugar
1/2 c. butter or margarine

Use fresh or canned peaches. Place in baking dish and add water and lemon juice. Mix flour, sugar and butter; sprinkle over fruit. Bake in 350° oven until brown and crisp. Serve with cream or ice cream. **Note:** Apples may be used instead of peaches. With apples, 1 teaspoon cinnamon should be substituted for lemon juice.

APPLE CRISP

Robin (Buckbee) Waters

4 c. apples, peeled & sliced

Place apples in baking dish; sprinkle with 1 tablespoon lemon juice. Combine:

1/3 c. flour
1 c. oats
1/2 c. brown sugar
1 tsp. salt
1 tsp. cinnamon
1/3 c. melted margarine

Mix well until crumbly. Sprinkle over apples. Bake 30 minutes at 375° in 9 x 9-inch pan.

BAKED APPLES

Opal Helbert

Apples, enough unpeeled & cored to fill 9 x 11-inch pan
1 c. sugar
2 T. flour
1 pkg. cinnamon red hots
Oleo
Water

Sift sugar and flour over apples in pan. Distribute red hots over apples. Dot with butter. Pour water over apples until pan is about 1/2 full. Place in oven and cook until done. Turn apples occasionally. Bake at 350° for 30-45 minutes.

BAKED APPLES

Virginia Bayer

Core enough apples to fill 8 x 12-inch baking dish. Mix 1 1/2 cups water, 1 1/2 teaspoons cinnamon, 3 tablespoons Minute tapioca, 1 tablespoon butter and pinch of salt. Pour over apples. Bake at 375° until apples are tender.

PEAR TART

Carmen Graff Pekelsma

1/2 c. butter plus 2 T.
1 1/2 c. flour
1/2 c. sugar
1/2 tsp. baking powder
1/2 tsp. salt

Combine above ingredients and press into 10-inch springform pan. Prick pastry well; bake 15 minutes at 345°. When done, cool slightly. Drain 2 large cans pears and arrange on tart shell. Combine:

1 c. sour cream
2 egg yolks
1/2 c. brown sugar
1/2 tsp. vanilla
1/2 tsp. cinnamon

Pour over pears and bake for 45 minutes at 350°. **Optional:** Sprinkle with sliced almonds.

ICE CREAM

Marilyn Frydendall

4 eggs
1 3/4 c. sugar
1 lg. box instant pudding, any flavor
Pinch of salt
1 (9-oz.) carton Cool Whip, thawed
Vanilla to taste

Beat together with enough whole milk to bring to line for a gallon ice cream freezer.

HOMEMADE ICE CREAM

Sharon DeBusk

6 eggs
3 c. sugar
2 T. vanilla
1 qt. heavy cream
Milk

Beat eggs in large bowl. Mix in sugar and vanilla; mix until sugar is dissolved. Add cream and enough milk to fill freezer container. After freezing, store ice cream in freezer in 3-pound coffee can. **Note:** It will keep like fresh frozen ice cream.

HERSHEY BAR PUDDING

Vi Komarek

Melt three 10-cent Hershey bars or six 5-cent bars in 3 tablespoons hot water in double boiler. Remove from heat and add: beat 4 egg yolks, add to chocolate with 2 tablespoons sugar, beat until blended. Beat 4 egg whites and add 1 cup whipped cream to chocolate mixture. Fold in 3/4 cup chopped nuts. Line pan with vanilla wafers and pour in chocolate mixture over wafers. Chill in refrigerator 2 hours or more.

FRUIT COBBLER

Gladys I. Fox

2-3 c. or more ripe peaches, peeled if desired
1 stick oleo
1 Jiffy box white or yellow cake mix

Grease 9 x 9-inch baking dish. Place peaches in pan. Spread dry cake mix over peaches. Cut oleo in desired size pieces and place over mixture. May sprinkle with 1/4 to 1/2 cup sugar, if desired, but not necessary. Bake at 350° for 45 minutes or until done. Serve with ice cream or Cool Whip while still warm. **Note:** May also use canned cherry filling or raw apples or rhubarb, if desired, by adding sugar as you wish.

HOT FUDGE SAUCE

Sharon DeBusk

1 stick oleo
2 sq. unsweetened chocolate
1 lg. (13-oz.) can evaporated milk
2 c. sugar

Melt over low heat oleo and chocolate. Add milk and sugar alternately and boil for 5 minutes. This will keep in refrigerator for quite a long time. May be reheated for a hot sauce.

FRESH STRAWBERRY PIE

Debbie Ahrens Clarke

1 qt. strawberries, sliced
1 (9-in.) baked pie shell
3-oz. pkg. cream cheese, whipped with 2 T. milk & 1 T. sugar

Glaze:

1 c. sugar
1 c. water
1/8 tsp. salt

Heat almost to boiling. Mix together 3 tablespoons cornstarch, 4 tablespoons strawberry Jello and 3 tablespoons cold water. Add this to hot syrup and cook until thick and clear. Can add food coloring. Cool a little. Pour over strawberries that are placed in pie shell. **Note:** You can top with whipped cream. Chill before serving.

JEFFERSON DAVIS PIE

Mary Jo Hirsch Cunningham

Preheat oven to 325°. Prepare a 9-inch pie shell. Cream together 1/2 cup butter and 2 cups packed light brown sugar. Beat in 4 egg yolks; mix well. Add 2 tablespoons flour, 1 teaspoon cinnamon, 1/2 teaspoon allspice and 1 teaspoon freshly grated nutmeg. Stir in 1 cup cream, 1/2 cup chopped dates, 1/2 cup broken pecan meats. Pour into baked pie shell. Bake until pie is set, about 30 minutes. When cool, top with meringue if desired. **Note:** A very old recipe. I don't add the meringue.

JELLO ICE CREAM PIE

Jackie Gunn

Graham cracker crust
1 (3-oz.) pkg. Jello, any flavor
1 c. boiling water
2 c. vanilla ice cream
2 c. Kraft mini marshmallows

Dissolve Jello in water; add ice cream. Stir until melted; chill. When almost firm, add marshmallows and pour into crust. Chill.

FLORIDA LIME PIE

JoAnn Kincaid

Begin 4 1/2 hours before serving or early in day.

1 1/2 c. graham cracker crumbs
1/4 c. sugar
1/3 c. margarine or butter, softened
1 (14-oz.) can sweetened condensed milk
1/2 c. lime juice, preferably extracted from Key limes
2 tsp. grated lime peel
2 lg. eggs, separated
Green food coloring, opt.
1 c. heavy or whipping cream
Lime slices for garnish

Preheat oven to 325°. In 9-inch pie plate, with hand mix graham cracker crumbs, sugar and margarine or butter; press mixture onto bottom and up side of pie plate making small rim. In medium bowl, with wire whisk or fork, stir sweetened condensed milk with lime juice, grated lime peel and egg yolks, until mixture thickens. If liked add green food coloring to tint mixture pale green. In small bowl, with mixer at high speed beat egg whites until stiff peaks form. With rubber spatula or wire whisk, gently fold egg whites into lime mixture. Into pie crust, pour lime filling; smooth top. Bake pie 15-20 minutes until lime filling is just firm. Cool pie on wire rack; refrigerate until well-chilled about 3 hours. In small bowl, with mixer at medium speed, beat heavy or whipping cream until stiff peaks form. Pipe or spread whipped cream around edge of filling. Garnish pie with lime slices. Makes 8 servings.

FRENCH COCONUT PIE

Tracy Hatcher Rome

1 (9-in.) unbaked pie shell
3 eggs, beaten
1 1/2 c. sugar
1 c. milk
1/2 c. butter, melted
1 T. all-purpose flour
1 tsp. vinegar
1 c. shredded coconut
1 tsp. vanilla

In mixing bowl, combine all ingredients. Pour into pie shell; bake at 400° for 10 minutes. Reduce heat to 325° and bake 40 minutes or until top is golden and center is almost set. When cool, store in refrigerator. Makes 8 servings.

LEMON MERINGUE PIE

Jean Robinson

Baked single pie crust
1 1/2 c. sugar
3 T. plus 1 1/2 tsp. cornstarch
1 1/2 c. water
1/2 c. lemon juice
2 T. grated lemon peel
4 egg yolks, lightly beaten
3 T. butter

Meringue:

4 egg whites
1/4 tsp. cream of tartar
1/2 c. sugar
1/2 tsp. vanilla

Combine sugar and cornstarch. Add water gradually. Stir constantly cooking over medium heat until thickens and boils. Add about 1/3 of hot mixture to egg yolks; mix well, adding rest. Return to pan and cook and stir 2 minutes. Stir in lemon juice, butter, and lemon peel. Spoon into pie shell. **Meringue:** Beat whites and cream of tartar at high speed until soft peaks form. Beat in sugar, 1 tablespoon at a time. Beat until all sugar dissolved and stiff peaks form. Spread over pie. Bake at 375° for 10 minutes.

ENGLISH APPLE PIE

Velma Rehme

1 egg, well-beaten
3/4 c. sugar
1/2 c. flour
1/4 c. chopped nuts
1 tsp. baking powder
1/4 tsp. salt
1 c. chopped apples with peel

Beat egg with fork; add sugar until dissolved. Add flour, baking powder and salt. Add nuts and apples. Pour into greased 8 or 9-inch pie pan. Bake at 350° for 25-30 minutes. **Note:** Makes its own crust.

MULBERRY PIE

Sue Ahrens

Mix together:

4 c. berries
1-1 1/2 c. sugar
1/3 c. flour
1 pkg. unsweetened Kool-Aid, raspberry/strawberry
1 1/2 T. butter
1 (9-in.) unbaked pie shell

Pour in berries, sugar, flour and Kool-Aid. Dab with butter. Top with crust. Bake at 350° for 1 hour.

GOOSEBERRY PIE

Mildred Rea

3-4 c. gooseberries
1 1/2-2 c. sugar
1 1/2-2 T. tapioca
Salt & butter

Cook gooseberries with 1 cup sugar, tapioca and salt; cool. Add rest of sugar. Put in shell. Dot with butter. Bake at 450° for 10 minutes. Reduce to 350° to finish.

RHUBARB CREAM PIE

Marilyn Frydendall

3 c. rhubarb, cut fine
1 1/2 c. sugar
2 T. flour
Yolks of 2 eggs
2 T. butter

Mix sugar, flour, egg yolks and butter together. Mix sugar mixture with cut rhubarb. Put in unbaked shell. Bake at 350° for 45 minutes. Beat egg whites sweeten with 4 tablespoons sugar and put on top; bake 15 minutes longer.

CREAM RAISIN PIE

Marilyn Frydendall

1 c. raisins
1 c. cream half & half
1 c. sugar
1 T. flour
2 eggs, divided

Cook raisins; drain. Mix together sugar, flour and cream; cook with raisins 3-5 minutes. Add egg yolks and cook until thickened; cool. Pour into baked pie shell. Top with meringue of egg whites and brown.

APPLE CREAM PIE

Helen (Peters) Frees

3/4 c. sugar
2 T. flour
1 c. sour cream
1 egg
1/2 tsp. vanilla
1/8 tsp. salt
2 c. tart apples, finely chopped
1 unbaked pie shell

Mix sugar and flour. Add cream, egg, flavoring and salt. Beat until smooth, then add apples. Pour into pastry lined pan; bake 15 minutes in preheated 450° oven. Remove from oven. Add:

Topping:

1/3 c. sugar
1/3 c. flour
1 tsp. cinnamon
1/4 c. butter

Sift flour, sugar and cinnamon together. Cut in butter with pastry blender until mixture is in fine crumbs. Sprinkle over pie and bake 20 minutes longer in 325° oven.

PEANUT BUTTER PIE

Marilyn Frydendall

1/2 c. peanut butter
1 c. powdered sugar
8-oz. pkg. cream cheese

Combine above ingredients; stir in an 8-ounce tub of Cool Whip. Pour into graham cracker crust.

CARAMEL PIE

Mary Rollins

1 c. sugar
2 c. milk
3 eggs
Dash of salt
5 T. flour
1 tsp. vanilla
1 T. butter
1 baked 9-inch pie shell

Combine 1/4 cup sugar, salt, flour, beaten eggs and 1/2 cup milk together; set aside. In heavy skillet melt and brown remaining sugar, stirring constantly. Scald remaining milk; add browned sugar and stir until melted. Add first mixture and cook until thick. Remove from stove and add vanilla and butter. Pour in 9-inch pie shell; cover with meringue. Bake at 350° until brown.

PECAN PIE

Dorothy L. Hagen

1/4 c. butter or margarine
3/4 c. white sugar
1 c. white corn syrup
1 (9-In.) unbaked pie shell
1/4 tsp. salt
3 eggs
1 c. pecans

Cream butter to soften, add sugar gradually; cream well. Add salt and syrup, beat well. Add eggs, one at a time, beating after each. Stir in pecans and pour into unbaked pie shell. Bake in moderate oven at 350° for 50 minutes.

PECAN PIE

(In memory of Delores Brenn)
Sharon DeBusk

4 T. oleo or butter
1 c. brown sugar
1 c. white corn syrup
3 eggs
1 c. broken pecan pieces
1 tsp. vanilla
1/8 tsp. salt

Cream butter and sugar. Add syrup and well beaten eggs, salt and vanilla. When well mixed, add coarsely chopped nuts and turn into an unbaked pie crust. Bake in hot oven, 450° for 10 minutes; reduce oven to 325° and bake for approximately 35 minutes until filling is firm.

Pie Crust:

1 c. flour
1 stick oleo
1 sm. (3-oz.) pkg. cream cheese
Pinch of salt

Mix ingredients.

BLENDER PECAN PIE

Arlene Barber

Unbaked 8-In. pie shell
2 eggs
2/3 c. sugar
1/2 tsp. salt
1/2 c. lt. corn syrup
2 T. butter or margarine, melted
1 tsp. vanilla
1 c. pecans
12 pecan halves

Put eggs, sugar, salt, corn syrup, butter and vanilla in blender bowl; blend well. Add 1 cup pecans and blend just enough to chop nuts coarsely. Pour into pie shell. Place pecan halves on top. Bake in hot oven, 425° for 15 minutes; reduce heat to 350°. Continue baking until top is lightly browned about 30 minutes. **Note:** The easiest pecan pie to make and one of the best, a good freezer.

CUSTARD PIE

Velma Rehme

3 eggs
1/2 c. sugar
1 tsp. vanilla
3 c. milk

Beat 3 eggs thoroughly. Add 1/2 cup sugar, 1 teaspoon vanilla and 3 cups milk. Mix together and put into unbaked pie shell. Sprinkle lightly with nutmeg and bake in slow oven at 325° for 45 minutes. **Note:** Secret of good pie is not too much sugar, plenty of eggs and not hot oven.

FRENCH MINT PIE

(In memory of Emilie Komarek)
Beverly Komarek

1 recipe vanilla wafer crumb crust
1 lb. powdered sugar
2 eggs
1/4 lb. butter
2 sq. unsweetened chocolate
4 tsp. creme de menthe

Dissolve chocolate over hot water; cool. Beat sugar and butter until smooth. Add eggs, one at a time unbeaten, beating each until smooth. Add melted chocolate, then creme de menthe. Spread into 9-inch pie tin that has been lined with crust. Refrigerate overnight.

BUTTERMILK PIE

Alice Bryant

(This recipe is 60 years old.)

1 stick oleo or margarine
1 1/2 c. sugar
3 eggs
2 T. flour
1 tsp. vanilla or lemon
1/2 c. buttermilk
Pinch of baking soda

Combine margarine and sugar. Add eggs; beat well. Add flour and vanilla; mix well. Add buttermilk; pour into unbaked pie shell. Bake 35 minutes in preheated oven at 425°. Lower temperature to 300°. Bake until brown. **Note:** I always use 1 full cup of buttermilk. Serves 6.

PIE CRUST

(In memory of Della Eggers)

1 (3-oz.) pkg. cream cheese, at room temp.
1 stick oleo, at room temp.
1 c. flour
1/2 tsp. salt

Mix and add flour and salt. **Note:** This is good crust for apple pie.

ISABELLA FINCH'S PIE CRUST

Virginia Bayer

2 c. flour
1 c. shortening
1/2 c. water
Pinch of salt, if desired

Mix; makes 2 pie crusts for large 9-inch pans, three for smaller pans. Makes a crust that is easy to roll out. Can make and divide into 3 balls of crust; place in plastic bags and freeze. When want to use place in microwave a few seconds and then can roll out crust.

NEVER FAIL PIE CRUST

Marilyn Frydendall

4 c. flour
1 tsp. baking powder
1 tsp. salt
1 T. sugar
1 3/4 c. Crisco
1 egg, well-beaten
1 T. lemon juice or 1 T. vinegar
1/2 c. cold water

Mix all dry ingredients. Beat egg, add lemon juice and water. Add this and Crisco; mix well. Chill before using. Can be kept in refrigerator a few days or it freezes well. If frozen set out a few hours before using. Roll on floured surface. It can be re-rolled if necessary and it will not be tough.

CHEESE CAKE

Sharon Rugan

1 pkg. lemon gelatin
1 c. boiling water
3 T. lemon juice
1 (8-oz.) pkg. cream cheese
1 c. sugar
1 tsp. vanilla
1 can chilled Milnot, whipped
2/3 lb. graham crackers
1/2 c. butter or margarine, melted

Dissolve gelatin in boiling water. Add lemon juice. Cool. Cream together cheese, sugar and vanilla. Add gelatin. Mix well. Fold whipped Milnot into gelatin mixture. Crush graham crackers into fine crumbs and add melted butter or margarine. Firmly pack 2/3 of mixture in bottom of a 9 x 13 x 2-inch pan. Add filling and sprinkle with remaining crumbs. Chill several hours. Cut into squares and serve. 12 servings.

Recipe Favorites

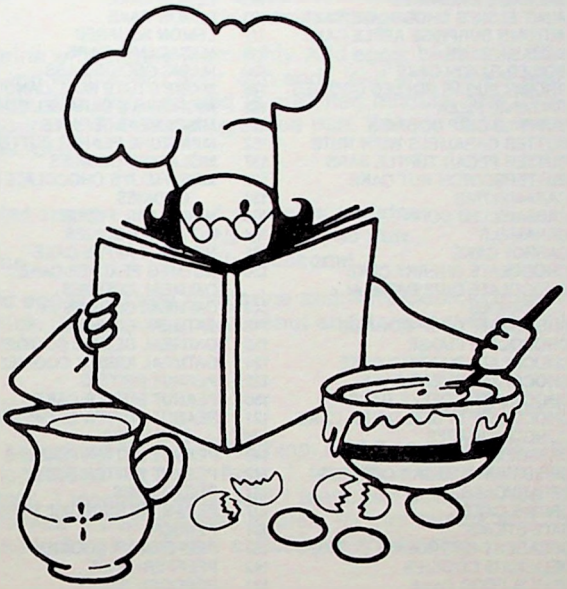
Whispering Ways
CHINCHILLA RANCH
Bernard and Gloria Wondra
PHONE ATLAS 5-3504 1621 STATE ST.
LARNED, KANSAS 67550

Strawberry Rhubarb pie

1 1/2 cups sugar
3 tbs. tapioca
1/4 tsp salt
1/4 tsp nutmeg
3 cups Rhubarb (cut)
1 cup sliced strawberries

In a large bowl mix sugar, tapioca, salt + nutmeg. Add rhubarb and strawberries, mix well to coat fruit. Let stand about 20 minutes. Spoon mixture into crust, dot with butter or oleo. Top with lattice crust. Bake in 400° oven for 35 to 40 minutes.

"COME WITH ME, SHARE MY FUTURE"



Cakes, Cookies & Candies

CAKES, COOKIES & CANDY

100 GOOD COOKIES 149
ANGEL FOOD CAKE 118
ANGEL FOOD COOKIES 140
APPLE CAKE 117
APPLESAUCE BROWNIES 133
APRICOT BUNDT CAKE 130
APRICOT COOKIES 133
ARLENE'S BROWNIES 133
AUNT ELSIE'S CHOCOLATE CAKE 123
AUTUMN SURPRISE APPLE CAKE 117
BANANA CAKE 119
BOILED RAISIN CAKE 130
BROWN SUGAR ROLLED COOKIES 146
BROWNIE PIZZA 133
BUFFALO CHIP COOKIES 141
BUTTER CARAMELS WITH NUTS 152
BUTTER PECAN TURTLE BARS 137
BUTTERSCOTCH NUT CAKE 126
CARAMELITAS 136
CARAMELLED CORN 156
CARAMELS 154
CARROT CAKE 131
CHOCOLATE CHERRY CAKE 120
CHOCOLATE CHIP OATMEAL COOKIES 143
CHOCOLATE DROP COOKIES 146
CHOCOLATE FUDGE 155
CHOCOLATE PUDDING CAKE 124
CHOCOLATE SHEET CAKE 122
CHOCOLATE COFFEE BARS 150
CHOCOLATE UPSIDE DOWN CAKE 121
CONGO SQUARES 138
CRESCENT COOKIES 140
CRISP WHITE SUGAR COOKIES 147
CRUMB CAKE 127
CRUMB CAKE 127
DATE STICKS 151
DECADENT CHOCOLATE COOKIES 139
DELICIOUS COOKIES 142
DEVIL'S FOOD CAKE 121
DIABETIC BARS 138
DOROTHY MARTIN'S APPLE BARS 134
DOUBLE TOFFEE DELIGHT 153
EARTHQUAKE CAKE 124
EGGLESS CHOCOLATE CAKE 125
EMILIE KOMAREK'S SPRINGERLE 146
ENGLISH TOFFEE 154
FLAME CAKE 132
FRESH APPLE CAKE 117
FRIED COOKIES 151
FROSTED CHOCOLATE DROP COOKIES 144
FUDGE 154
FUNNEL CAKES 130
GERMAN CHOCOLATE CAKE 123
GINGERSNAPS 141
GOLDEN SUGAR CAKE 128
GRANDMA ERICH'S CHOCOLATE CAKE 124
HARD CANDY 151
HONEY COOKIES 142
HOT FUDGE SUNDAE CAKE 129
ILLINOIS SOFT SUGAR COOKIES 148
IONE'S SNICKERDOODLES 149
JOHN'S CHOCOLATE CAKE 122
LAZY DAISY OATMEAL CAKE 128
LEMON BARS 135
LEMON CAKE 125
LEMON CAKE 125
LEMON SQUARES 136
MACADAMIA BARS 134
MAGIC COOKIE BARS 138
MARIE'S DATE ROLL CANDY 153
MICROWAVE CARAMEL CORN 156
MINCEMEAT COOKIES 151
MINIATURE PEANUT BUTTER TREATS 150
MOLASSES COOKIES 141
MRS. FIELD'S CHOCOLATE CHIP COOKIES 150
NEVER FAIL FUDGE 155
NO BAKE COOKIES 139
NO ICING APPLE CAKE 118
NUTMEG FEATHER CAKE 128
OATMEAL COOKIES 144
OATMEAL COOKIES 145
OATMEAL COOKIES 145
OATMEAL DELUXE COOKIES 144
OATMEAL ICEBOX COOKIES 143
PEANUT BRITTLE 153
PEANUT BUTTER CAKE 126
PEANUT BUTTER CHOCOLATE SWIRL BROWNIES 134
PEANUT BUTTER COOKIES 139
PEANUT BUTTER FUDGE 152
PECAN BARS 135
PECAN PIE SURPRISE BARS 137
PENUCH 155
PEPPERMINT COOKIES 136
PFEFFERNUSSE 140
POPCORN BALLS 156
POPPY SEED CAKE 118
POUND CAKE 129
PRUNE CAKE 131
PRUNE PLUM CAKE 132
PUMPKIN SQUARES 138
REFRIGERATOR COOKIES 142
SCOTCH CAKE 127
SCOTCHEROOS 149
SHEET COOKIES 147
SUGAR COOKIES 148
SUGARED WALNUTS 152
SUNSHINE CAKE 120
TAFFY 155
TEXAS OATMEAL COOKIES 143
THE OLD STANDBY SOUR CREAM CHOCOLATE CAKE 120
TOFFEE NUT BARS 135
TROPICAL BANANA CAKE 119
UNBAKED COOKIES 139
WHAT CAKE? 129
WHITE SUGAR COOKIES 147

FRESH APPLE CAKE

Dorothy Chaln

1/2 c. margarine
1 c. granulated sugar
1 c. brown sugar
2 eggs
1 c. buttermilk
1 tsp. vanilla
2 c. sifted flour
1 tsp. soda
1/2 tsp. salt
1/2 tsp. cloves
1 c. apples, chopped
1/2 c. nuts, chopped

Cream margarine with sugars thoroughly. Add eggs; beat well. Stir in buttermilk and vanilla. Sift flour with soda, salt and cloves; add apples and nuts. Mix well and add to creamed mixture. Mix thoroughly and pour into 9 x 13-inch greased pan. Bake in 325° oven for 45 minutes. Cool.

Topping:

2/3 c. granulated sugar
3 egg yolks
1/2 c. margarine
1 c. raisins or dates
1/2 c. chopped nuts
1/2 c. coconut

Mix sugar and egg yolks; add margarine and fruit. Cook in double boiler until thick. Stir in nuts and coconut and spread over cooled cake.

APPLE CAKE

Avenelle Gaylor

Cream 1 cup sugar and 1/2 cup shortening. Add 2 eggs and 1/2 cup coffee. Sift together 1 1/2 cups flour, 1 teaspoon cinnamon, 1/2 teaspoon cloves, 1 teaspoon soda and 1 teaspoon nutmeg. Add to above mixture. Add 1 cup chopped apples, 1/2 cup raisins and 1/2 cup nuts. Bake in 8 or 9-inch pan at 325° for 45 minutes.

AUTUMN SURPRISE APPLE CAKE

Mildred Rea
Helen Frees

2 c. chopped unpeeled cooking apples
1 c. sugar
1 1/2 c. sifted flour
1/2 tsp. salt
1 tsp. soda
1/2 c. cooking oil
1 egg, beaten
1 tsp. vanilla
1/2 c. chopped nuts
1/2 c. flaked coconut

Mix apples and sugar and let stand 30-40 minutes or until juice forms. Blend oil, egg and vanilla into apple mixture. Sift together flour, soda and salt; stir into first mixture for 1-2 minutes. Add nuts and coconut; pour into greased 8-inch square pan. Bake at 350° for 40 minutes. **Note:** I bake at 325° for 30-35 minutes and test for done. Can be frosted with butterscotch frosting if desired.

NO ICING APPLE CAKE

Mildred Rea

1 c. sugar
1/4 c. shortening
1 egg
1 c. flour
1 tsp. soda
1/2 tsp. cinnamon
5 med. apples
1 c. chopped nuts

Peel and chop apples, finely. Cream shortening and sugar; add unbeaten egg and apples. Mix together with spoon; do not use mixer. Sift flour, cinnamon and soda together; add to mixture. Add nuts. Pour into greased 9 x 9-inch pan. Bake 25-30 minutes at 350°. **Note:** I added 1 teaspoon vanilla and a little salt. I used about 5 cups chopped apples.

POPPY SEED CAKE

(In memory of Viola A. Muller)
Roberta E. Ahrens

1 1/2 c. sugar
3/4 c. butter
1/4 c. poppy seed
3/4 c. sweet milk
Vanilla
4 egg whites, beaten & add last
2 tsp. baking powder
2 1/2 c. flour

Mix in order given, except egg whites.

Filling:

4 egg yolks
1 1/2 T. flour
1/2 c. sugar
1/4 c. milk

Cook above ingredients until thick. Spread between cake layers and top of cake after cake is baked and cooled. Bake cake at 350° for approximately 30 minutes in two 9-inch round pans.

ANGEL FOOD CAKE
(Used for Bazaar)

Sue Ahrens

Measure and sift together three times:

1 c. sifted cake flour
3/4 c. plus 2 T. sugar

Measure into large mixing bowl:

1 1/2 c. egg whites, about 12
1 1/2 tsp. cream of tartar
1/4 tsp. salt

Beat until foamy, gradually add 3/4 cup sugar; continue beating until egg whites hold stiff peaks. Fold in 1 1/2 teaspoons vanilla and 1/2 teaspoon almond flavoring. Sift gradually flour and sugar mixture over egg whites. Fold in gently just until flour sugar mixture disappears. Pour batter into ungreased tube pan. Gently cut through batter with a knife. Bake until top springs back when lightly touched. Invert on funnel. Let hang until cold. Bake cake at 375° for 30-35 minutes.

BANANA CAKE

Janice (Frees) Hildebrand

1 c. sugar
2 eggs
2 c. flour
1 tsp. vanilla
3/4 c. sour cream
1/2 c. chopped pecans
1 c. mashed ripe bananas
1/4 lb. oleo or margarine
1 tsp. baking powder
1 tsp. soda
1/2 tsp. salt

Cream oleo and sugar; add eggs, mashed bananas and blend. Sift dry ingredients. Add dry ingredients, making dry ingredients first and last additions. Add vanilla with sour cream. Mix thoroughly after each addition. Stir in nuts, if desired. Pour batter into 8 x 13-inch loaf pan; bake at 375° for 30 minutes. **Topping:** Before baking sprinkle 1/2 cup sugar, 2 tablespoons flour, 2 tablespoons soft butter. This should be mixed until crumbly.

TROPICAL BANANA CAKE

Jackie Gunn

1 pkg. white cake mix
1/2 c. oil
1 tsp. vanilla
1/4 c. water
4 eggs
1 tsp. banana extract
1/4 tsp. nutmeg
1 c. mashed bananas, about 3

Combine all ingredients, except bananas in bowl. Beat 3 minutes. Fold in bananas. Pour into 2 greased and floured 9-inch layer cake pans. Bake at 350° for 25-30 minutes. Frost with Spicy Cream Cheese Frosting.

Spicy Cream Cheese Frosting:

2 (3-oz.) pkgs. cream cheese
1 T. soft butter
1 lb. powdered sugar
1 tsp. vanilla
1/2 tsp. ginger
1/4 tsp. nutmeg
2 T. cream

Cream cheese at room temperature. Add butter and beat until light and fluffy. Gradually add sugar. Stir in remaining ingredients and continue beating until well-blended. Frosts two 9-inch layers.

SUNSHINE CAKE

Kala (Schartz) Muller

1 (2 layer) yellow cake mix
1 (11-oz.) can mandarin oranges
1 sm. pkg. instant vanilla pudding
1 (7-oz.) can crushed pineapple
4 eggs

Combine all ingredients in 2-quart mixing bowl. Beat 4 minutes on medium speed. Pour into greased and floured 9 x 13 x 3-inch pan. Bake for 25-30 minutes at 350°. Leftover cake must be refrigerated.

Topping:

1 lg. carton whipped topping
1 c. drained crushed pineapple
1 sm. pkg. vanilla instant pudding

Combine ingredients. Spread topping on cake and refrigerate.

THE OLD STANDBY SOUR CREAM CHOCOLATE CAKE

Laura Rugan

1 1/4 c. flour
1 c. sugar
1 heaping T. cocoa
Pinch of salt
1 c. sour cream (taken from top of cream can in basement)
1 level tsp. soda
2 eggs, beaten lt.
1 tsp. vanilla

Sift flour, sugar, cocoa and salt three time. Drop in sour cream, soda, eggs and vanilla. Bake at 350° for 20-30 minutes. **Note:** This recipe has been used since 1900.

CHOCOLATE CHERRY CAKE

(From the Ellinwood Leader)

1 pkg. fudge chocolate cake mix
1 can cherry pie filling
1 tsp. almond flavoring
2 eggs

Beat eggs and add cake mix and flavoring. Stir in cherry pie filling. No liquid needed. Pour into 9 x 13-inch pan which has been greased and floured. Bake at 350° for 25-35 minutes.

Frosting:

1 c. sugar
1 c. chocolate bits
1/3 c. milk
5 T. butter or oleo

Cook sugar, butter and milk for 1 minute after coming to boil. Add chocolate bits; blend well. Apply to cake while hot.

DEVIL'S FOOD CAKE

(In memory of Margaret Newman)

2 heaping tablespoons cocoa dissolved in 1/2 cup boiling water; cool. Sift 1 1/2 cups flour, 1 1/3 cups sugar and 1/2 teaspoon salt, 3-4 times. Add 2 well-beaten eggs and 1 cup sour cream. Add chocolate mixture; beat thoroughly. Add 1 teaspoon vanilla and 1 level teaspoon soda, dissolved in 1 tablespoon hot water. Bake in layers in moderate oven for 20-25 minutes.

Easy Caramel Frosting:

Melt 1/2 cup butter or margarine. Add 1 cup brown sugar; cook over low heat 2 minutes, stirring constantly. Add 1/4 cup milk and continue cooking until boils; cool. Add 1 3/4 to 2 cups powdered sugar; add vanilla. **Note:** This recipe was Mrs. Jane Conder's, Margaret's mother.

CHOCOLATE UPSIDE DOWN CAKE

Dorothy Chain

Mix together:

1 c. sifted flour
1 T. cocoa
3/4 c. sugar
2 tsp. baking powder
1/4 tsp. salt
1/2 c. milk
2 T. melted shortening
1 tsp. vanilla
1/2 c. nuts, opt.

Pour into greased 8 x 8-inch pan.

Topping:

1/2 c. white sugar
1/2 c. brown sugar
2 T. cocoa

Pour 1 cup hot water over above; pour over cake mix. Do not stir. Bake 30 minutes in 350° oven. Leave in pan until served. **Note:** Good hot or cold with whipped topping, ice cream of plain.

JOHN'S CHOCOLATE CAKE

Sharon DeBusk

3 c. flour
2 c. granulated sugar
3/4 c. oil
2 T. vinegar
2 tsp. soda
1/3 c. cocoa
2 c. water
1 tsp. salt
2 tsp. vanilla

Place all ingredients in large mixing bowl; mix well with electric mixer until all ingredients are mixed. **Note:** Notice that this cake has no eggs in it. This is a DeBusk family recipe. Bake in greased and floured 9 x 13-inch pan at 350° for 35-40 minutes.

Frosting:

4 T. cocoa
1/2 c. oleo, melted

Melt cocoa and butter together. Add 4 cups powdered sugar and enough milk to make smooth. Put back on stove and heat on low. Put frosting on cake while both are still hot.

CHOCOLATE SHEET CAKE

Dolores Hauser
Sharon DeBusk

2 c. sugar
2 c. flour
2 sticks oleo
4 T. cocoa
1 c. water
1/2 c. buttermilk
2 eggs
1 tsp. soda
1 tsp. vanilla

Sift flour and sugar together 3 times. Put oleo, cocoa and water in saucepan; bring to boil and pour over flour and sugar. Add buttermilk, eggs, soda and vanilla. Beat all ingredients until smooth; pour into large sheet pan which has been greased and floured. Bake 20 minutes or a little longer in 400° oven.

Icing:

2 c. sugar
1/2 c. oleo
1/2 c. condensed milk
3/4 c. chocolate chips
1 c. broken pecans
1 tsp. vanilla

Boil sugar, oleo and milk to soft ball stage. Remove from stove and add other ingredients. Stir until chips are melted and spread over cake 5 minutes after cake has been taken from oven.

GERMAN CHOCOLATE CAKE
(With Two Frostings)

(In memory of Sophia Denker Lucas)

2 c. sugar
1 c. margarine
4 eggs
1 c. buttermilk
1/4 lb. German sweet chocolate
1/2 c. boiling water
2 1/2 c. cake flour
1 tsp. soda
1/4 tsp. red food coloring
1 tsp. vanilla

Melt chocolate in 1/2 cup boiling water and cool. Mix sugar and margarine until soft and creamy. Add egg yolks, buttermilk and chocolate, then sifted flour with baking soda, vanilla and coloring. Last, add beaten egg whites. Bake about 30-35 minutes at 350°. **Note:** This should make 3 layers in 8-inch pans. **Chocolate frosting for top and sides of cake:** 2 cups sugar, 1/4 cup butter or margarine, 1 cup evaporated milk and 13 marshmallows. Combine all ingredients and boil 5 minutes, stir constantly so as not to burn. Remove from heat and add one 6 ounce package chocolate chips. Beat until dissolved.

Coconut Pecan Frosting (for between layers):

1 c. evaporated milk
1 c. sugar
3 egg yolks, beaten
1/4 lb. margarine
1 tsp. vanilla

In saucepan combine all ingredients. Cook and stir over medium heat for 12 minutes. Add 1 1/3 cup coconut and 1 cup chopped pecans. Beat until cool enough to spread.

AUNT ELSIE'S CHOCOLATE CAKE

Cindy Rugan

2/3 c. real butter
2 c. lt. brown sugar
3 eggs
1 c. milk
2 c. cake flour
1 tsp. soda
3 sq. Baker's chocolate, melted
1/2 tsp. salt
1 tsp. vanilla

Cream butter, add sugar; cream well. Add beaten egg yolks, melted chocolate. Add milk and dry ingredients. Fold in beaten egg white. Bake at 350° for 30-45 minutes.

GRANDMA ERICH'S CHOCOLATE CAKE

Pat Evers

Cream:

1 c. shortening
2 c. sugar
2 eggs
1 tsp. vanilla
1 c. buttermilk
2 1/2 c. flour
2 tsp. soda
1/2 tsp. salt
1/2 c. cocoa

Add buttermilk and dry ingredients alternately. Stir in 1 cup boiling water. Bake at 350° for 30-35 minutes. Two 9-inch layers or 9 x 13-inch. **Note:** This cake is nicer texture if not over mixed and hot water is stirred in by hand instead of mixer.

CHOCOLATE PUDDING CAKE

Pat Evers

1 white cake mix (mix as directed & pour in 9 x 13-inch pan)
1 c. sugar
1 c. brown sugar
1/2 c. cocoa

Blend sugars and cocoa. Sprinkle over cake mix. Pour 2 cups cold water gently over whole mixture. Bake at 350° until cake raises to top and pudding is on bottom of pan. Serve warm.

EARTHQUAKE CAKE

Helen Johnson

1 c. coconut
1 c. pecans, chopped
1 German chocolate cake mix
8-oz. pkg. cream cheese
1-lb. box powdered sugar
2 eggs
1 stick melted margarine
Also extra ingredients listed on cake mix box

Grease and lightly flour 9 x 13-inch pan. Spread coconut and pecans in bottom of pan. Mix cake mix as directed on box. Pour over coconut and nuts. Mix softened cream cheese, powdered sugar, 2 eggs and margarine. Beat mixture and spread over cake mix. Bake in 350° oven for 45-50 minutes or until done. **Note:** This is also sometimes called "Upside down German chocolate cake".

EGGLESS CHOCOLATE CAKE

Sue Ahrens

1 1/2 c. flour
1 c. sugar
1/4 c. cocoa
1/2 tsp. salt
1 tsp. soda
1/2 c. oil
1 T. vinegar
1 tsp. vanilla
1 c. water

Combine flour, sugar and cocoa. Grease 9-inch pan. Mix until smooth. Bake at 350° for 25-30 minutes until done. **Note:** I double this for 13 x 9-inch pan. **Frosting:** I use 1 cube oleo, 1 tablespoon cocoa and 6 tablespoons milk; bring to boil. Blend in about 1 pound powdered sugar with mixer. Add 1 teaspoon vanilla; pour over cake.

LEMON CAKE

(In memory of Hazel McDonald)

To one box of Swans Down lemon flake cake mix add:

1 pkg. lemon Jello
3/4 c. water
3/4 c. Wesson oil
4 eggs

Beat at medium speed for 3 minutes. Pour into greased 9 x 13-inch pan; bake 35-40 minutes at 350°. **Frosting:** 1 can thawed frozen lemonade and 1 1/2 cups powdered sugar. Mix well and pour over hot cake, poking holes in cake so that frosting will soak into cake.

LEMON CAKE

Mildred Rea

1 pkg. Duncan Hines lemon cake mix
1 pkg. reg-size lemon Jello
1 c. boiling water
4 eggs
1 T. lemon extract
3/4 c. Wesson oil, or any good oil

Dissolve Jello in boiling water; set aside to cool. Add eggs, one at a time to cake mix along with oil, extract and then Jello mixture. Bake in 9 x 13-inch greased and floured pan at 350° for 30 minutes or until cake springs back when tested. While hot, prick top of cake with toothpick and ice with glaze. **Glaze:** 1 cup powdered sugar and 4 tablespoons lemon juice.

PEANUT BUTTER CAKE

(In memory of Hattie Langrehr)

Cream 1/2 cup peanut butter and 1/2 cup shortening. Gradually add 1 1/2 cups brown sugar, beating until light. Add 2 eggs, one at a time and 1 teaspoon vanilla, beating until fluffy. Sift together 2 cups flour, 2 teaspoons baking powder and 1/2 teaspoon salt. Add alternately with 1 cup milk, beating after each addition. Bake in layers in 375° oven for 20-30 minutes.

Peanut Butter Frosting:

1/2 c. peanut butter
2 c. unsifted powdered sugar
1 tsp. vanilla
1/4 c. butter or oleo
1/4 c. milk

Combine all and beat until smooth. **Note:** For 2-layer cake, I made this above plus 1/2 again to frost layer cake.

BUTTERSCOTCH NUT CAKE

(In memory of Mrs. Tena (Albert) Frees)
Helen (Peters) Frees

1 c. brown sugar
1/4 c. milk
1/2 c. Spry
1 tsp. vanilla
3 eggs, unbeaten
3 c. flour, sifted
1/4 c. butter
1 1/4 c. hot milk
1/2 tsp. salt
3/4 c. brown sugar
3 tsp. baking powder
1/2 c. nuts

Combine 1 cup brown sugar, butter and 1/4 cup milk in pan; cook until it forms hard ball in cold water. Stir constantly after mixture begins to boil. Remove from fire and stir in hot milk; gradually cool. Blend Spry, salt, vanilla and 3/4 cup brown sugar; cream well. Add eggs, beating after each. Add flour alternately with butterscotch mixture. Put nuts on batter and bake. Frosting goes with cake:

Quick Butterscotch Frosting:

1 c. brown sugar
1/4 c. milk
2 T. butter
3 T. Spry
1/4 tsp. salt
1 c. powdered sugar

Combine sugar, Spry, butter and salt in pan. Bring to boil, stirring constantly. Boil 3 minutes; cool. Add powdered sugar and beat until thick enough to spread.

SCOTCH CAKE

(In memory of Clara Barry)

Sift together twice:

2 c. flour
2 c. sugar

Into saucepan put:

2 sticks oleo
4 T. cocoa
1 c. water

Bring to rapid boil and pour over sifted flour and sugar. Add:

1/2 c. buttermilk
2 eggs
1 tsp. vanilla
1 tsp. soda
1 tsp. red cake coloring

Mix well. Pour into greased and floured 9 x 13-inch cake pan. Bake at 350° for 30 minutes. **Frosting:** Melt 1 stick oleo and add 4 tablespoons cocoa and 6 tablespoons milk. Bring to rapid boil. Take from heat. Add 1-pound box powdered sugar, 1 cup coconut, 1 cup chopped nuts and 1 teaspoon red cake coloring. Spread on cake while cake is hot. This cake is very good and moist.

CRUMB CAKE

Virginia Manning

3 c. flour
2 c. sugar
1/2 c. butter
1/2 c. shortening

Mix these ingredients like a pie crust and take out 1 cup full for top of cake.

2 tsp. nutmeg
2 tsp. cinnamon
1 c. raisins or pitted dates
2 c. buttermilk
1 tsp. cloves
2 T. cocoa
1/2 c. nuts
2 tsp. soda

Stir all together and put in greased 13 x 9-inch pan; sprinkle 1 cup crumbs over top. Bake in slow oven 250° for 1 1/2 to 2 hours.

CRUMB CAKE

(In memory of Elizabeth Buckbee)

3 c. flour
2 c. brown sugar
1 c. butter or lard
2 eggs
1/2 tsp. cloves
1 tsp. cinnamon
1 c. sour milk
1 tsp. soda, mix with milk
1 c. raisins
1/2 c. nuts

Mix together flour, sugar and butter like pie crust; take out 1 cup. Mix other ingredients beating well. Put in 9 x 13-inch pan, spreading cup of crumbs on top. Bake in 350° oven 35-40 minutes.

LAZY DAISY OATMEAL CAKE

Romaln Barrow

1 1/4 c. boiling water
1 c. Quaker oats
1/2 c. butter or oleo
1 c. sugar
1 c. brown sugar
1 tsp. vanilla
2 eggs
1 1/2 c. sifted flour
1 tsp. soda
3/4 tsp. cinnamon
1/4 tsp. nutmeg

Icing:

1/4 c. oleo, melted
3 T. half & half cream
1/3 c. chopped nuts
3/4 c. coconut

Cake: Pour boiling water over oats; cover and let stand 20 minutes. Beat butter until creamy, gradually add sugars and beat until fluffy. Blend in vanilla and eggs. Add oats mixture; mix well. Pour batter into greased and floured 9 x 13-inch pan. Bake in 350° oven for 45-50 minutes. **Icing:** Combine all ingredients. Spread evenly over cake. Broil until icing becomes bubbly. Cake may be served warm or cold.

GOLDEN SUGAR CAKE

Alice Bryant

Syrup: Put 1/2 cup white sugar in skillet and brown a golden color. Remove from burner. Add 1/2 cup water; return to boil again, stirring well until becomes syrup.

1/2 c. shortening
1 1/2 c. sugar
3 eggs, whites beaten
2 c. flour
1 c. buttermilk, vanilla
1 tsp. soda dissolved in buttermilk

Cream shortening, sugar and egg yolks; add flour and syrup. Blend well and add beaten egg whites. Bake at 350° for 25-30 minutes.

NUTMEG FEATHER CAKE

Eleanor Wood

1/4 c. butter
1/4 c. Crisco
1 1/2 c. sugar
3 beaten eggs
2 tsp. nutmeg
1/2 tsp. vanilla
2 c. flour
1/4 tsp. salt
1 tsp. baking powder
1 tsp. soda
1 c. buttermilk

Cream shortening and sugar. Add eggs, beat well. Add sifted dry ingredients alternately with buttermilk and vanilla. Bake at 350° for 25 minutes. **Butterscotch Frosting:** Combine 1 cup brown sugar, 1/4 cup butter and 1/4 teaspoon salt in saucepan. Heat to boiling point. Add 1/3 cup milk gradually. Simmer 3 minutes; cool. Add 1 1/2 cups powdered sugar. Blend until smooth. Thin with cream if necessary.

POUND CAKE

Molly Freeman

1 (8-oz.) pkg. Philadelphia cream cheese
2 sticks butter
2/3 c. oleo
3 c. sugar
2 tsp. vanilla
6 eggs

Cream butter, oleo, cheese and sugar. Add eggs, one at a time. Blend in flour, bake in greased and floured bundt pan or ring pan at 300° for 1 1/2 hours or until light brown. After cooled, sprinkle with powdered sugar.

WHAT CAKE?

Gregory Bayer

1 1/2 c. boiling water
1 c. quick oatmeal
1 stick (1/2 c.) margarine
1 1/2 c. all-purpose flour
1 1/2 tsp. cinnamon
1 tsp. baking soda
1/2 tsp. salt
1 c. minus 2 T. granulated sugar
1 c. well-packed brown sugar
2 eggs, beaten

Preheat oven to 350°. Pour boiling water over oatmeal and margarine; stir until melted. Sift together flour, cinnamon, baking soda and salt; add to oatmeal mixture together with white and brown sugars. Mix well and stir in eggs. Pour into well-greased 9 x 13-inch pan; bake 25 minutes. **Note:** Coconut or nuts in icing adds to the mystery.

HOT FUDGE SUNDAE CAKE

Eileen Bayer

2 c. all-purpose flour
1 1/2 c. granulated sugar
3-4 T. cocoa
1 c. chopped nuts
4 tsp. baking powder
1/2 tsp. salt
1 c. milk
2 tsp. vanilla
4 T. vegetable oil

Sauce:

1 c. brown sugar
1/4 c. cocoa
1 3/4 c. boiling water

Preheat oven to 350°. Combine first 6 ingredients in large bowl. Combine milk, vanilla and oil; stir into dry ingredients, mixing well. Pour into 9 x 13-inch greased pan and spread evenly. Combine sauce ingredients and pour evenly over cake in pan. Bake 40 minutes in regular oven. Let stand a few minutes before serving. **Note:** You can cut cake ingredients in half and bake in a 9 x 9-inch pan if you prefer more sauce on your cake.

FUNNEL CAKES

Kathryn Peter

Approximately:

1 egg
1 c. flour
1/8 tsp. salt
3/4 c. milk
1 tsp. baking powder
Powdered sugar

Note: My mother-in-law Christine Peter, whenever she got company and had no cake or cookies baked up to serve, would get out her heavy kettle and put in several spoons of lard. While it was getting hot, she would beat up an egg and some milk. Then she would dip her flour sifter into flour and get some flour and add a pinch or two of baking powder and a pinch of salt. She would sift this into the milk and egg mixture and beat with fork until it was like pancake dough. When grease was moderately hot, 350°-370°, she would hold her finger over the bottom of narrow funnel (1/2 inch) and put batter in funnel. Over hot grease, she would remove her finger and let batter run out in stream while making a spiral 6 inches in diameter, going around and across to hold it together. Fry 6-8 minutes or until golden brown and turn with fork or tongs. Makes 6 cakes. Drain well and sprinkle with powdered sugar. She would serve cakes with cold lemonade in summer and with hot coffee in winter.

APRICOT BUNDT CAKE

Yvonne Brenn

1 box yellow cake mix
1/2 c. Crisco oil
1 1/4 c. apricot nectar

Mix cake mix, oil and apricot nectar; beat. Add 3 eggs, one at a time, beating well. Bake in greased and floured bundt pan at 350° for 35-40 minutes. Cool 20 minutes in pan.

BOILED RAISIN CAKE

(In memory of Clara Barry)

Bring to boil 2 cups raisins and 2 cups water. Add to hot raisin mixture 2 sticks oleo and 2 cups sugar. Let stand until cool. Add 3 cups flour, 2 teaspoons soda, 1 cup nuts, if desired, 1 teaspoon vanilla or 1 teaspoon cinnamon, if desired. Pour into greased and floured 9 x 13-inch pan. Bake at 350° for about 45 minutes. Frost with caramel or chocolate frosting.

CARROT CAKE

Donna DeBusk Lenhart
Sharon DeBusk

4 eggs
2 tsp. baking soda
1-2 tsp. cinnamon
1 1/2 c. oil
2 c. sugar
2 c. sifted flour
1 tsp. salt
3 c. grated raw carrots

Mix all ingredients, except carrots. Fold in carrots. Bake in x 13-inch pan at 375° for 55 minutes.

Frosting:

1 (8-oz.) pkg. cream cheese
1-lb. box powdered sugar
1 c. chopped nuts
1 stick oleo
1 tsp. vanilla

Cream all ingredients and frost cake.

PRUNE CAKE

Laura Rugan

1 1/2 c. flour
1 tsp. soda
1 tsp. cinnamon
1 tsp. cloves
1 tsp. nutmeg
Pinch of allspice & salt
3/4 tsp. baking powder
1 c. sour milk
1/2 c. shortening
1 1/2 c. sugar
2 eggs
1 c. prunes, pitted
1/2 tsp. lemon juice

Sift dry ingredients together. Cream shortening, add sugar gradually, add unbeaten eggs; stir in prunes. Add lemon extract and milk alternately with dry ingredients; mix well. Bake at 350° for 40 minutes.

Filling:

2 eggs
1 c. sugar
1/2 c. sour cream
1 c. prunes, pitted
Pinch of salt
1 tsp. butter
1 tsp. vanilla

Boil until thick and add vanilla.

FLAME CAKE

Helen (Peters) Frees

1 1/2 c. sugar
1/2 c. shortening
2 c. flour
2 T. cocoa
1 tsp. salt
2 eggs
1 tsp. vanilla
2 oz. red food coloring
1 c. buttermilk or 1/2 tsp. vinegar to 1 c. milk
1 tsp. soda mixed with 1 T. vinegar

Cream shortening and sugar. Add 2/3 milk with dry ingredients. Add eggs and remainder of milk. Add food coloring and vanilla. Beat 1 minute or more. Mix vinegar and soda; add. Bake at 350° for 35 minutes. Makes 2 layers, 8 inches.

Frosting:

3 T. flour
1 c. milk
1 c. butter
1 c. sugar
1 tsp. vanilla

Mix flour and milk; cook until thick. Cool. Cover with waxed paper. Cream butter and sugar. Add vanilla and cooled mixture. Split layers cake. Frost and refrigerate 30 minutes if necessary.

PRUNE PLUM CAKE

(In memory of Grandmother, Bertha (Bayer) Peters)
Janice (Frees) Hildebrand

1 c. sugar
3/4 c. butter
2 eggs
3/4 c. sour milk
1 tsp. cooked prune pulp
1/2 c. prune juice
2 c. sifted cake flour
1/2 tsp. allspice
1/2 tsp. nutmeg
1 tsp. cinnamon

Cream sugar and butter; then add beaten egg yolks. Mix soda and milk together, add juice. Add flour, then prune pulp; fold in beaten egg whites. Bake in loaf pan at 350° until done. **Note:** If you want to bake it with syrup, use 1 cup brown syrup instead of 1 cup sugar. Take 1/2 cup sour milk instead of 3/4 cup and remainder of recipe is just the same.

APPLESAUCE BROWNIES

Sharon Rugan

1 1/2 c. sugar
1/2 tsp. cinnamon
2 T. cocoa
2 c. flour
1/2 tsp. salt
1 1/2 tsp. soda
1/2 c. oleo (1 stick)
2 eggs
1 (No. 2) can applesauce or 2/3 of No. 303 can

Topping:

1/2 c. chopped nuts
2 T. sugar
1 (6-oz.) bag chocolate chips

Put all together and beat one minute. Pour into greased 11 x 7-inch jellyroll pan. Mix topping ingredients and sprinkle over brownie mixture. Bake at 350° for 18-20 minutes. Cut when cool. Makes approximately 40 brownies.

APRICOT COOKIES

(In memory of Hannah Handley)

1 c. brown sugar
1 1/2 c. flour
1 1/2 c. quick cooking oatmeal
3/4 c. butter
1 tsp. baking powder
Apricot jam

Mix as for pie crust; mixture will be crumbly. Line shallow greased pan on bottom and sides with 2/3 of mixture. Spread apricot jam on this; cover with remaining mixture. Bake at 275° until brown about 35 minutes. Cut into bars.

ARLENE'S BROWNIES

Arlene Rugan Chadd

1/2 c. oleo
1 c. sugar
4 eggs
1 can Hershey syrup
1 c. flour
1 tsp. baking powder
Dash of salt
1/2 tsp. vanilla

Bake at 300° for 30 minutes.

BROWNIE PIZZA

Jan Roth

1/2 c. softened butter or margarine
1/2 c. sugar
1/2 c. brown sugar
1/2 c. peanut butter

Cream together first 4 ingredients. Add 1 egg; mix well. Add 1/2 teaspoon vanilla. Stir in 1 1/2 cups flour. Press this mixture into foil-lined 12-inch pizza pan. Bake at 375° for 10 minutes. Take out of oven and sprinkle 2 cups miniature marshmallows and 1 cup chocolate chips over crust. Bake an additional 5-8 minutes or until marshmallows are golden. **Note:** Watch closely. Cut with pizza cutter.

PEANUT BUTTER CHOCOLATE SWIRL BROWNIES

Lynette Scheufler

3/4 c. sugar
3/4 c. brown sugar
1/2 c. peanut butter
1/3 c. soft margarine
2 eggs
2 tsp. vanilla
1 tsp. baking powder
1 c. flour

Combine sugar, brown sugar, peanut butter and margarine. Add eggs and vanilla. Add baking powder and flour; mix. Put in greased 13 x 9-inch cake pan. Sprinkle 1/2 bag of chocolate chips on top. Put in oven for 5 minutes, take out and swirl with knife. Put back in oven and bake for about another 20 minutes. Bake at 350°.

DOROTHY MARTIN'S APPLE BARS

Vivian & Dorothy Archer

1 3/4 c. chopped raw apples
1 c. sugar
1 1/2 c. flour
1 tsp. soda
3/4 tsp. cinnamon
1/4 tsp. salt
1/4 tsp. nutmeg
1/4 tsp. allspice
1 c. melted shortening
1 egg, beaten
1/2 c. raisins
1/2 c. chopped nuts

Peel and chop apples; add sugar and let stand 10 minutes or longer. Sift together flour, soda, cinnamon, salt, nutmeg and allspice. Blend shortening and beaten egg into apple; add dry ingredients. Fold in raisins and nuts. Bake at 350° for 40 minutes. Dust with powdered sugar; bake on large cookie sheet with side edges.

MACADAMIA BARS

Jan Roth

Crust:

1/2 c. butter, softened
1/4 c. sugar
1 c. all-purpose flour

Filling:

2 lg. eggs, lightly beaten
1/2 c. sweetened flaked coconut
1 1/2 c. packed lt. brown sugar
1 1/2 c. halved macadamia nuts
2 T. all-purpose flour
1 1/2 tsp. pure vanilla extract
1/2 tsp. baking powder

In medium bowl cream together crust ingredients. Press onto bottom of 9-inch square pan and bake at 350° for 20 minutes. In medium bowl stir together all filling ingredients. Pour over hot baked crust and bake at 350° for an additional 20 minutes. Cool completely and cut into squares. Makes 16-20 bars.

TOFFEE NUT BARS

Pat Evers

Bottom Layer: Mix 1/2 cup softened oleo and 1/2 cup packed brown sugar. Stir in 1 cup flour. Pat in ungreased 9 x 13-inch pan. Bake 10 minutes. Beat 2 eggs. Stir in 1 cup brown sugar and 1 teaspoon vanilla; mix well. Add 2 tablespoons flour, 1 teaspoon baking powder and 1/2 teaspoon salt; mix. Add 1 cup coconut and 1 cup nuts. Pour over bottom layer. Return to oven. Bake 25 minutes until golden brown.

LEMON BARS

Sharon DeBusk

1/2 c. oleo
1/4 c. powdered sugar
1 c. flour
Pinch of salt
2 lightly beaten eggs
1 c. granulated sugar
1/2 grated lemon rind
2 T. flour
2 T. lemon juice

Cream 1/2 cup oleo and 1/4 cup powdered sugar. Add 1 cup flour, salt and press in 8 x 8-inch pan. Bake at 350° for 15 minutes. Combine eggs with 1 cup granulated sugar, lemon rind, 2 tablespoons flour and 2 tablespoons lemon juice. Pour over baked mixture and bake at 350° for 20-25 minutes. Cut when slightly cooled. Roll in powdered sugar when cold.

PECAN BARS

Jan Roth

Crust:

1/2 c. powdered sugar
2 c. all-purpose flour
1 c. butter, softened

Topping:

3/4 c. butter
1/4 c. heavy cream
1/2 c. honey
1 c. packed lt. brown sugar
4 c. coarsely chopped pecans

Mix sugar and flour together. Blend in butter until crumbly. Firmly pat crumbs onto bottom of greased 9 x 13-inch pan. Bake at 350° for 20 minutes. In saucepan over medium heat, melt butter. Add cream, honey and brown sugar, stirring constantly until well-mixed. Remove from heat; stir in pecans and spread over hot crust. Return to oven and bake an additional 30 minutes. As bars are cooling, occasionally run knife around edges of pan to separate caramel from pan. When completely cooled, cut into bars. Makes 24 bars.

LEMON SQUARES

(In memory of Delores Brenn)

1 c. butter
2 c. plus 1 T. flour
1/2 c. powdered sugar
1/2 tsp. baking powder
4 eggs
2 c. sugar
6 T. lemon juice
1 c. nuts, opt.

Preheat oven to 325°. In medium bowl combine butter, 2 cups flour and powdered sugar until well-mixed. Pat mixture evenly into 13 x 9-inch baking pan. Bake for 15 minutes. Beat eggs slightly. Add sugar, lemon juice, remaining 1 tablespoon flour, baking powder and nuts. Stir well. Pour egg mixture over baked crust. Return pan to oven and bake for 40-50 minutes. Sprinkle with additional powdered sugar if desired. Cut into squares.

CARAMELITAS

Pat Evers

1 1/4 c. flour
1 1/4 c. quick oats
1 c. brown sugar
1/2 tsp. soda
1/4 tsp. salt
14 T. margarine, melted
12-oz. jar butterscotch or caramel topping
3 T. flour
1 c. chocolate chips
1/2 c. nuts

Combine first 6 ingredients; mix well. Pat into ungreased 13 x 9-inch pan. Bake 10 minutes at 350°; mix topping and flour. Remove pan from oven. Sprinkle with chips and nuts. Drizzle on caramel mixture. Return to oven and bake 20-25 minutes.

PEPPERMINT COOKIES

Lori Peter

2 c. flour
1 c. sugar
1 c. oleo
1 egg, separated
1 tsp. vanilla
1 (6-oz.) pkg. chocolate chips
1/2 c. crushed peppermint candy, blender works well to crush

Combine flour, sugar, oleo, egg yolk and vanilla; blend well. Stir in chips. Spread in ungreased jellyroll pan. Beat egg white until frothy; brush over dough. Sprinkle candy over all. Bake 25-30 minutes at 350°. Cool slightly and cut.

BUTTER PECAN TURTLE BARS

Jan Roth

2 c. all-purpose flour
3/4 c. packed lt. brown sugar
1/2 c. butter, softened
1 1/2 c. pecan halves
1/2 c. packed lt. brown sugar
2/3 c. butter
1 1/2 c. milk chocolate chips

Combine flour, 3/4 cup brown sugar and 1/2 cup butter. Blend until crumbly. Pat firmly onto bottom of ungreased 9 x 13-inch pan. Sprinkle pecan halves over unbaked crust; set aside. In small saucepan, combine 1/2 cup brown sugar and 2/3 cup butter. Cook over medium heat, stirring constantly until mixture begins to boil. Boil for 1 minute, stirring constantly. Drizzle caramel over pecans and crust. Bake at 350° for 18-20 minutes or until caramel layer is bubbly and crust is light brown. Remove from oven and immediately sprinkle with chocolate chips. Spread chips evenly as they melt. Cool completely before cutting.

PECAN PIE SURPRISE BARS

Patsy Muller
Vi Komarek

1 pkg. Pillsbury yellow cake mix
1/2 c. butter or margarine, melted
1 egg

Filling:

2/3 c. reserved cake mix
1 1/2 c. dark corn syrup
1 c. chopped pecans
1/2 c. firmly packed brown sugar
3 eggs

Grease bottom and sides of 9 x 13-inch baking pan. Reserve 2/3 cup dry cake mix for filling. In large mixing bowl, combine remaining dry cake mix, butter and 1 egg; mix until crumbly. Press into prepared pan. Bake at 350° for 15-20 minutes until golden brown. Prepare filling. Pour filling over partially baked crust; sprinkle with pecans. Return to oven and bake for 30-35 minutes until filling is set. Cool; cut into 36 bars. **Filling:** In large mixer bowl combine all ingredients; beat at medium speed 1-2 minutes. Bake at 375° as directed above.

CONGO SQUARES

Patsy Muller

2 3/4 c. sifted flour
2 1/2 tsp. baking powder
1/2 tsp. salt
2/3 c. shortening or margarine
1 lb. brown sugar
3 eggs
1 c. broken nutmeats
1 pkg. semi-sweet chocolate bits

Sift flour, baking powder and salt together. Melt shortening and add brown sugar. Stir until well-mixed and allow to cool slightly. Add eggs, one at a time, beating well after each addition. Add dry ingredients, then nutmeats and chocolate. Pour into greased pan, about 10 1/2 x 15 1/2 x 3/4-inches; bake at 350° for 25-30 minutes.

PUMPKIN SQUARES

Marilyn Frydendall

1 c. oil
2 c. sugar
2 c. pumpkin
4 eggs
2 c. flour
2 tsp. cinnamon
1/2 tsp. salt
1 tsp. baking soda
2 tsp. baking powder

Mix and grease jellyroll pan. Bake at 350° for 25-30 minutes.

Frosting:

1 (3-oz.) pkg. cream cheese
1 1/3 c. powdered sugar
1 tsp. vanilla
2 T. milk

Could use dash of nutmeg.

DIABETIC BARS

Marilyn Frydendall

1/2 c. diced dates
1/2 c. raisins
1/2 c. diced prunes
1/2 stick oleo
2 eggs, beaten
1 c. water
1 tsp. vanilla
1/4 tsp. salt
1 tsp. soda
1 c. flour

Cook raisins, dates and prunes in water for 5 minutes. Add oleo; cool. Add eggs; mix. Add flour, salt, vanilla and soda; mix. Bake in 9 x 9-inch pan at 350° for 25 minutes. Bars are light and moist.

MAGIC COOKIE BARS

(In memory of Delores Brenn)

Put 1 cup crushed graham crackers in bottom of 9 x 13-inch pan. 1/2 cup oleo melted and poured over graham crackers. Sprinkle over top of graham crackers and oleo the following ingredients:

1 c. coconut
1 c. chocolate chips
1 c. butterscotch chips
1 c. chopped nuts
1 can Eagle Brand milk

Bake at 325° for 20 minutes. Cut into squares.

PEANUT BUTTER COOKIES

Louise Gray

1 egg
1 c. sugar
1 c. creamy peanut butter

Place into balls and place on ungreased cookie sheet; flatten with fork. Bake at 350° for 18 minutes. Remove to rack and cool. **Note:** This recipe makes 2 dozen. You may want to double.

UNBAKED COOKIES

Diane (Muller) Hockensmith

2 c. sugar
3 T. cocoa
1 stick oleo
1/2 c. milk
1/2 c. peanut butter
3 c. oatmeal
1/2 tsp. vanilla

Combine sugar, cocoa, oleo and milk in saucepan. Bring to rolling boil for 1 1/2 minutes. Remove from heat; add peanut butter, oatmeal and vanilla. Mix well. Drop by teaspoonfuls onto waxed paper and let cool. Yields 2 1/2 to 3 dozen.

NO BAKE COOKIES

Opal Helbert

2 c. sugar
1/2 c. milk
1/4 c. cocoa
1/4 lb. oleo
3 c. oatmeal
1/2 c. peanut butter
2 tsp. vanilla

Combine sugar, milk, cocoa and oleo in pan and bring to boil. Boil 3 minutes. Add peanut butter and vanilla. Blend and add oatmeal; let stand a few minutes and drop by teaspoonfuls on waxed paper.

DECADENT CHOCOLATE COOKIES

Jan Roth

8 oz. semi-sweet chocolate
3 oz. bitter chocolate
6 T. butter or margarine
1/3 c. flour
1/4 tsp. baking powder
1/4 tsp. salt
3 eggs
1 c. sugar
2 tsp. vanilla
1 1/2 c. chocolate chips
1 c. pecans, coarsely chopped
1 c. walnuts, coarsely chopped

Melt chocolate with butter; let cool. Sift dry ingredients together. Add chocolate to flour mixture and beat well. Beat eggs, sugar and vanilla until fluffy. Add to chocolate/flour mixture. Stir in chips and nuts. Bake 10-12 minutes at 350°. Drop by tablespoonfuls onto lightly greased cookie sheet. Makes 3 dozen cookies.

CRESCENT COOKIES

Pat Evers

1 c. soft shortening (1/2 oleo)
1/3 c. sugar
2/3 c. finely chopped pecans
1 2/3 c. flour
1/4 tsp. salt

Mix shortening, sugar and pecans. Add flour and salt. Can be rolled into 1 1/2 pencil-sized logs or 1-inch balls. Bake on ungreased cookie sheet at 350° for 10-12 minutes; cool. While still warm, dip in powdered sugar.

ANGEL FOOD COOKIES

Iris Pohlman

1 c. shortening
1/2 c. brown sugar
1/2 c. white sugar
1 egg, beaten
1/4 tsp. salt
2 c. sifted flour
1 tsp. soda
1 tsp. cream of tartar
1 c. coconut
1/2 tsp. almond extract
1/2 tsp. vanilla

Mix shortening and sugars until creamy. Add egg; add flour and dry ingredients. Mix in coconut and flavorings. Roll dough into small balls, like a walnut. Dip top in water, then in sugar. Press with glass or pat flat on greased cookie sheet. Bake in 325° oven for 8-10 minutes or until light brown.

PFEFFERNUSSE (Peppernuts)

Vera Buxton

3 c. sugar
1 c. margarine
4 eggs, well-beaten
4 T. sour milk
2 tsp. soda
6 c. flour
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. cloves
1 c. peanuts
1/2 c. walnuts
1/2 c. dates
1 c. raisins

Cream sugar and shortening. Add eggs. Alternate sour milk with soda and flour with spices. When it gets too thick for beater, use hands. Grind peanuts, walnuts, dates and raisins and add to mixture. Chill overnight. Form lumps into slender rolls and slice into small pieces. Place pieces on greased cookie sheet so they do not touch. Bake about 10 minutes in 350° oven until brown. Remove from sheet and cool. Can be stored in airtight containers for weeks.

GINGERSNAPS

Helen M. Frees

1 c. granulated sugar
3/4 c. shortening
1 egg
1/4 c. lt. molasses
2 c. flour
1 1/2 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. allspice
1/2 tsp. salt

Beat together sugar, shortening, egg and molasses. Add dry ingredients all at once, mixing well. Take a teaspoon to measure each cookie; roll into balls. Drop into plate of sugar. Place 2 1/2 inches apart on ungreased cookie sheet in moderate oven at 350° for 12 minutes. Cool briefly. Remove from sheet. Puffed cookies flatten. **Note:** Use Brer Rabbit molasses, Gold Label, light mild flavored.

MOLASSES COOKIES

Ruth Carey

1 c. sugar
1 c. shortening
1 c. lt. molasses or sorghum
1 T. vinegar
5 c. all-purpose flour
1 tsp. cinnamon
2 tsp. baking soda
1 tsp. ground ginger
1/4 tsp. salt
1/3 c. boiling water

Cream sugar and shortening. Add molasses and vinegar. Combine flour, ginger, cinnamon and salt. Add alternately with soda and water to creamed mixture. On lightly floured board, roll dough to 1/4 inch thick. Cut with 2 1/2-inch cookie cutter. Place on greased sheet. Bake at 375° for 8 minutes. Do not overbake. Yields 6-7 dozen. **Note:** May also make walnut-sized balls, place on cookie sheet and press with flat bottomed glass coated with shortening and dipped in sugar.

BUFFALO CHIP COOKIES

Sue Ahrens

2 c. melted margarine
2 c. brown sugar
2 c. sugar
4 eggs
2 tsp. vanilla
4 c. flour
2 c. oatmeal
2 c. cornflakes
1 lg. pkg. chocolate chips
1 c. chopped pecans
2 tsp. soda
2 tsp. baking powder
1 c. coconut

Blend together first 5 ingredients. Sift flour, soda and baking powder; mix in remaining ingredients. For very large cookies, use an ice cream scoop to mold cookies, placing 4-6 on lightly greased cookie sheet for 15 minutes. **Note:** I use teaspoon-size cookies and bake for 8-10 minutes; makes around 150 cookies, 12-13 dozen. Bake in 350° oven.

DELICIOUS COOKIES

Eileen Bayer

1 c. butter or oleo
1 c. vegetable oil
1 c. brown sugar, packed
1 c. white sugar
1 egg
2 tsp. vanilla
3 1/2 c. flour
1 tsp. salt
1 tsp. baking soda
1 tsp. cream of tartar
1 c. oatmeal
1 c. Rice Krispies
1/2-1 c. coconut
1 (6-oz.) pkg. butterscotch chips
1 c. nuts, opt.

Blend oleo and vegetable oil; cream in sugars. Add egg and vanilla; beat well. Sift flour, salt, soda and cream of tartar. Mix into creamed mixture. Stir in oatmeal, Rice Krispies, coconut, butterscotch chips and nuts if used. Drop by teaspoonfuls on lightly greased baking sheet. Bake in 350° oven for 12 minutes. Cool for short while and remove from sheet to finish cooling. Yields 6 dozen.

HONEY COOKIES

(In memory of Emilie Komarek)

2 pts. (4 c.) honey
1 pt. (2 c.) white syrup
2 lbs. granulated sugar
1 lb. butter
2 lbs. nuts
1/4 lb. citron
4 eggs
Rind of 2 lemons
2 tsp. cinnamon
1 tsp. clove
1 tsp. allspice
1 tsp. nutmeg
Cardamon seed
1 T. baking ammonia

Put honey, syrup, sugar, butter and spices in pan; bring to boil, but do not cook. Put in nuts; take off heat; cool. Put in eggs and flour, enough to handle. Roll and cut. Bake at 325° for 15 minutes; ice. **Note:** Best when stored in covered container for a week or so for flavors to meld.

REFRIGERATOR COOKIES

(In memory of Esther Hedrick)

1/2 lb. or 1 c. butter
1 c. Crisco
3 eggs, unbeaten
1 tsp. soda in 3 T. cold water
1 c. nuts
1 c. white sugar
1 c. brown sugar
5 1/2 c. flour

Shape into 3 rolls; chill. Slice and bake on greased cookie sheets. Makes approximately 12 dozen. **Note:** For 1/2 recipe use 2 3/4 cups flour.

OATMEAL ICEBOX COOKIES

Donna DeBusk Lenhart
Sharon DeBusk

1 c. shortening
1 c. white sugar
1 c. brown sugar
2 beaten eggs
1 tsp. vanilla
1 1/2 c. sifted flour
1 tsp. soda
1 tsp. salt
3 c. instant oatmeal
1/2 c. pecans
1/2 c. coconut

Cream shortening and sugars. Add eggs and vanilla. Sift together flour, soda and salt; add to creamed mixture. Mix in oatmeal, pecans and coconut. Shape into 2-3 rolls and chill in refrigerator wrapped on waxed paper or aluminum foil. Slice and bake on cookie sheet at 375° for 10 minutes.

TEXAS OATMEAL COOKIES

Norma Colvin

2 eggs
1 c. cooking oil
1 c. white sugar
1 c. brown sugar
1 tsp. vanilla
1 1/2 c. flour
1 tsp. soda
1 tsp. salt
3 c. old-fashioned oats
1 c. chopped nuts

Beat eggs, add oil, sugars and vanilla. Mix in flour, soda, salt and oats. Stir in nuts. Drop by teaspoonfuls on cookie sheet. Bake at 375° for 8-10 minutes until light brown.

CHOCOLATE CHIP OATMEAL COOKIES

Carol Frees

1 c. plus 2 T. unsifted all-purpose flour
1 c. quick cooking oatmeal
2 T. unsweetened cocoa
3/4 tsp. baking soda
3/4 c. (1 1/2 sticks) butter, softened
1/2 c. sugar
1/2 c. firmly packed brown sugar
1 egg
1 tsp. vanilla
1 (6-oz.) pkg. chocolate chips
1/2 c. walnuts, chopped

Preheat oven to 350° and grease cookie sheets. Stir together flour, oatmeal, cocoa and baking soda in bowl. Beat together butter, sugars until light and fluffy. Beat in egg and vanilla. Stir in flour mixture until well-blended. Fold in chocolate pieces and nuts. Drop by teaspoonfuls onto prepared cookie sheets, leaving 2 inches between cookies. Bake at 350° for 10 minutes. Let stand for 3 minutes; remove to racks to cool. Makes 4-5 dozen cookies.

OATMEAL COOKIES

Metha Manning

1 stick oleo
1 c. sugar
2 eggs
2 c. flour
1 tsp. soda
Salt to taste
1/2 tsp. cinnamon
4 c. oatmeal
1 c. sour cream
1 c. chopped raisins

Mix all ingredients and drop spoonfuls dough on cookie sheet. Bake at 350° for 8-10 minutes.

OATMEAL DELUXE COOKIES

Pat Evers

3 eggs, beaten
1 1/2 c. sugar
1 c. shortening
1 tsp. vanilla
1 c. buttermilk
2 c. oatmeal
1 c. raisins
2 1/2 c. flour
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
1 c. chopped nuts

Cream together eggs, sugar, shortening and vanilla. Add buttermilk, oatmeal and raisins. Let stand to plump raisins; add flour, soda, salt, cinnamon and nuts. Drop on greased cookie sheet. Bake at 350° approximately 12 minutes. **Note:** This is soft cake-like cookie.

FROSTED CHOCOLATE DROP COOKIES

(In memory of Laura Bayer)

1/2 c. shortening
1 c. brown sugar
1 well-beaten egg
1 tsp. vanilla
1/3 c. cocoa
1 2/3 c. flour
1/2 tsp. salt
1/2 tsp. soda
1/2 c. sweet or sour milk
1/2 c. walnuts

Cream shortening, sugar, egg, vanilla and cocoa. Add flour, salt and soda alternately with milk. Add 1/2 cup walnuts or pecans. Drop from teaspoonfuls 2 inches apart on greased cookie sheet. Bake 10-12 minutes at 350°. Frost with chocolate frosting. Makes 2 1/2 dozen.

OATMEAL COOKIES

(In memory of Henrietta Back Durham)

1 c. raisins
1 c. sugar
1 c. oatmeal
1 tsp. soda
1 tsp. baking powder
1/2 tsp. cinnamon
1 c. Crisco
2 eggs
2 c. flour
1/2 tsp. salt
Nuts

Cover raisins with water. Cook until tender; do not drain. Blend sugar and Crisco. Add egg and oatmeal. Sift flour, soda, baking powder and spices. Add raisins with 5 tablespoons of their juice. Mix all well; chill batter before dropping from teaspoon on lightly greased cookie sheet at 375° for 12 minutes or until brown.

OATMEAL COOKIES

Winifred Healzer

1 c. brown sugar
1 c. white sugar
1 c. shortening
2 eggs
2 c. flour
1 tsp. soda
1 tsp. salt
1 tsp. baking powder
1 tsp. vanilla
1 1/2 c. quick oatmeal
1 c. coconut

Cream shortening, brown sugar, white sugar together. Add eggs, vanilla and beat well. Mix all dry ingredients together and mix. Chill dough in ice box. Bake 10-12 minutes at 350°. **Note:** You may also store and bake a few at a time. Dough will keep well in ice box for couple of weeks. Baked ones freeze nice and still thaw out nice and chewy.

EMILIE KOMAREK'S SPRINGERLE

Beverly Komarek

4 eggs
1-lb. box confectioners' sugar
4 drops anise oil
Baking ammonia, crushed between 2 spoons, enough to cover tip of knife (1/4 tsp.) or 1 tsp. baking powder
Approx. 4 c. flour

Beat eggs well until thick. Add sugar gradually and continue to beat for 15 minutes. Add anise oil. Add 1 cup flour combined with baking ammonia/powder. Add 2 more cups flour until dough is stiff. Work in enough more flour on floured surface until dough can be rolled and cut; dividing recipe into portions. Round up dough into ball; roll to 1/4-inch thickness. Smooth with heel of hand. Cut with cookie cutters or roll with springerle rolling pin according to instructions. Place cookies on floured surface and let dry overnight, 8-12 hours. Heat cookie sheets in 325° oven. Remove hot pans and grease with paraffin, line cookie sheet with waxed paper. Brush excess flour from cookies and place on cookie sheets. Bake for 10-15 minutes. Cookies will be set and golden brown on bottom, but tops should not be brown. Cool completely and store in tightly closed container. Cookies will get hard if they are left out more than a day or two. **Note:** These cookies keep well, tightly closed; can be frozen. Makes about 4 dozen depending on size. **Note:** These cookies were traditional at Christmas in Komarek family. Frank and Emilie Komarek both immigrated from Austria, now Czechoslovakia, around the turn of the century.

CHOCOLATE DROP COOKIES

Pat Evers

1/2 c. shortening
1 c. brown sugar
1 egg
1 tsp. vanilla
2 sq. chocolate, melted
2 c. flour
1/2 tsp. salt
1/2 tsp. soda
3/4 c. milk

Cream shortening and brown sugar. Add egg and vanilla. Add melted chocolate. Add dry ingredients alternately with milk. Do not overmix. Bake on greased cookie sheet at 350° for 10-12 minutes. **Note:** Verna Held was my 4-H leader and this was a recipe she gave me in the 1940's.

BROWN SUGAR ROLLED COOKIES

Opal Helbert

2 c. brown sugar
1 c. oleo
3 eggs
5 c. flour
1 tsp. salt
1 tsp. soda
1/4 c. milk
1 tsp. vanilla

Combine ingredients; roll and bake. Bake at 350° for 8-10 minutes.

CRISP WHITE SUGAR COOKIES

(In memory of Kate Atwood)

4 c. flour
1 tsp. soda
1/2 tsp. salt
1 1/2 c. sugar
1 1/2 c. shortening
1/2 c. buttermilk
2 eggs
1 tsp. vanilla

Sift dry ingredients flour, salt, soda, sugar. Cut in shortening into dry ingredients until fine as cornmeal. Combine buttermilk, eggs and vanilla. Mix into dry ingredients; chill dough. Roll thin and cut desired shapes. Bake at 350° for 8-10 minutes.

WHITE SUGAR COOKIES

Opal Helbert

2 eggs
2 sticks butter or oleo
1 c. powdered sugar
1 c. granulated sugar
1 c. cooking oil
1 tsp. cream of tartar
1 tsp. salt (1/2)
1 T. vanilla
1 tsp. almond flavor
1 tsp. soda
4 1/2 c. flour

Mix all ingredients together; leave in refrigerator overnight. Form dough into balls. Place on cookie sheet and press down with glass. Bake at 350° for 20 minutes.

SHEET COOKIES

(In memory of Alice Brenn)
Roberta E. Ahrens

1 1/2 c. sugar
1 c. lard
1 c. hot water
1 tsp. soda
1/2 tsp. baking powder
1 tsp. vanilla
Flour, enough to make stiff batter, about 4 1/2 c.
1 c. raisins or dates
1 c. nuts
1 c. dark syrup
1 tsp. salt
2 eggs

Bake in a sheet pan and cut in squares. Bake at 375° for 20 minutes.

ILLINOIS SOFT SUGAR COOKIES

JoAnn Kincaid

3 c. all-purpose flour
1 tsp. cream of tartar
1/2 tsp. baking soda
1/4 tsp. salt
1 1/4 c. butter or margarine
1 c. sugar
2 eggs
3 T. milk
1 tsp. vanilla
Butter Frosting

In large bowl, stir together all-purpose flour, cream of tartar, baking soda and salt. Set dry ingredients aside. In mixing bowl, beat butter or margarine for 30 seconds. Add sugar and beat until fluffy. Beat in eggs, milk and vanilla until well-combined. Add dry ingredients and beat until just mixed. Drop dough by teaspoonfuls onto ungreased cookie sheets. Bake in 375° oven for 9-11 minutes or until edges of cookies are golden. Remove to wire rack; cool. Mix up Butter Frosting and frost cooled cookies. Decorate with snipped candied fruit or as you like. Makes 48 cookies.

Butter Frosting:

In small mixing bowl, beat 1/3 cup butter or margarine until fluffy. Gradually add 2 cups sifted powdered sugar, beating well. Slowly beat in 1/4 cup milk and 1 1/2 teaspoons vanilla. Add 1/4 to 1/2 teaspoon orange and 1/4 teaspoon peppermint or almond flavoring, too if you like. Slowly beat in 2 1/2 cups more sifted powdered sugar. Beat in additional milk if needed to make a spreadable frosting. Add a few drops of food coloring if you like.

SUGAR COOKIES

Ruth Carey

1/2 c. margarine
1/2 c. shortening
1 c. sugar
2 1/4 c. flour
1/2 tsp. baking soda
1 egg
1 tsp. vanilla
1/2 tsp. baking powder
Additional sugar

In mixing bowl, cream margarine, shortening and sugar; add egg and vanilla. Mix well. Combine flour, baking powder and baking soda. Gradually add to creamed mixture. Shape into 1- inch balls. Roll in sugar and place on greased cookie sheet. Press with glass to flatten. Bake at 350° for 10-12 minutes. Yields 5 dozen. **Note:** This is truly an oldie dating back to a Swedish woman born in 1877.

100 GOOD COOKIES

Marilyn Frydendall

1 c. white sugar
1 c. brown sugar
1 c. margarine
1 c. cooking oil
1 egg
3/4 tsp. salt
1 tsp. soda
1 tsp. vanilla
1 tsp. cream of tartar
1 c. coconut
1 c. Rice Krispies
1 c. quick cook oatmeal
3 1/2 c. flour

Mix in order; drop onto baking sheet. Bake at 350° for 12-15 minutes. **Note:** 2 cups Rice Krispies can be used if coconut is omitted by preference of your family.

SCOTCHEROOS

Marilyn Frydendall

1 c. sugar
1 c. lt. corn syrup
1 c. peanut butter
6 c. Rice Krispies
1 (6-oz.) pkg. chocolate chips
1 (6-oz.) pkg. butterscotch chips

Combine sugar and syrup. Cook in heavy pan until mixture bubbles. Remove from heat. Stir in peanut butter. Add Rice Krispies. Press into bottom of 13 x 9-inch pan. Melt chips together and spread over top. If melting chips in microwave use medium or 50% power for 2 minutes; stir and microwave 30 seconds more as needed.

IONE'S SNICKERDOODLES

Ione Banzhaf

1 c. soft shortening, part oleo
1 1/2 c. sugar
2 eggs
2 3/4 c. flour
2 tsp. cream of tartar
1 tsp. soda
1/4 tsp. salt
2 T. sugar
2 plus tsp. cinnamon

Roll balls of cookie dough in sugar and cinnamon mixture. Place 2 inches apart on ungreased cookie sheet. Bake at 400° for 8-10 minutes until still soft but lightly brown.

MINIATURE PEANUT BUTTER TREATS

Ruth Carey

1/2 c. margarine
1 egg
1/2 c. brown sugar, packed
1/2 c. white sugar
1/2 tsp. vanilla
1/2 c. creamy peanut butter
1 1/2 c. flour
1/2 tsp. salt
3/4 tsp. baking soda
About 42 miniature Reeses peanut chocolate cups

Combine sugars, margarine, egg, vanilla and peanut butter; mix until smooth. Combine flour, soda and salt and gradually add to creamed mixture. Cover and chill. Shape into 1 inch balls. Place in greased miniature muffin pans. Bake at 350° for 6-8 minutes. Remove from oven and gently press peanut cup in each to make depression. Cool in pan 10 minutes. Remove to rack and cool. Store in cool place or refrigerate. Yields 3 1/2 dozen.

MRS. FIELD'S CHOCOLATE CHIP COOKIES

JoAnn Kicaid

Beat continuously:

2 sticks butter
2 beaten eggs
1 c. sugar
1 c. brown sugar
1 tsp. vanilla
1/2 T. salt
1 T. baking powder
1 T. baking soda
2 c. flour

Add:

2 1/2 c. oatmeal (blend in sm. amounts in blender until powder)
12 oz. semi-sweet chocolate chips
1 (4-oz.) Hershey bar, in blender
1 1/2 c. chopped nuts, any kind

Mix all ingredients; roll into golf ball-size servings and place on cookie sheet. Bake at 375° for 10-12 minutes. Yields 56.

CHOCOLATE TOFFEE BARS

(In memory of Esther Hedrick)

Mix well scant 1/2 cup butter and 1 cup brown sugar. Add and mix well 1 egg yolk, whole egg may be used, 1 teaspoon vanilla and 1 cup flour. Bake in large cookie sheet with rim at 350° for 20 minutes. Remove and cover with 6 plain Hershey bars. Spread when melted and cover with ground almonds or other nuts. Cut while hot. Makes 4 dozen.

DATE STICKS

(In memory of Laura Bayer)

1 c. sifted flour
1 tsp. baking powder
1 T. butter
1 c. sugar
2 beaten eggs
1 T. hot water
1/2 c. chopped nuts
1 lb. or 2 c. dates

Cream butter and sugar. Put hot water on dates. Add remaining dry ingredients and beaten eggs. Add chopped dates and nuts. Bake at 325° for 30 minutes.

FRIED COOKIES

(In memory of Anna Wagner)

2 eggs in cold skillet. Add 3/4 cup white sugar and 1/2 cup dates cut fine. Cook until well-blended. Let cool; add 2 cups Rice Krispies. Roll into balls.

MINCEMEAT COOKIES

(In memory of Mother, Mrs. Bertha (Wm.) Peters)
Helen M. Frees
Arlene Barber

1/2 c. shortening
2 eggs
1 tsp. soda
Pinch of salt
1/2 c. sour milk or buttermilk
3 T. cocoa
1 1/2 c. sugar
1 tsp. cinnamon
1 c. mincemeat, cooked
3 c. flour

Cream shortening and sugar together. Add eggs, well-beaten. Mix flour with salt, soda, spice and cocoa. Add sour milk. Add cooled mincemeat. Drop by spoonfuls on greased cookie sheet. Bake at 350°.

HARD CANDY

Jean Robinson

4 1/2 c. cane sugar
1 c. syrup
1 c. water
1 tsp. flavoring
1 tsp. food coloring

Combine sugar, syrup and water; stir and cook until boiling. Boil until 300°; set off fire and let set until bubbles go down. Add flavor and color; pour onto slab of marble coated with powdered sugar. **Note:** Following flavorings give you denoted colors: cinnamon, br. yellow; lemon, light yellow; anise, red; wintergreen, green; clove, brown; peppermint, blue; orange, orange.

PEANUT BUTTER FUDGE

Legreta Jensby

1/3 c. peanut butter
1/4 c. margarine
4 1/2 c. (1 lb.) powdered sugar
1/3 c. nonfat dry milk
1/2 c. lt. or dark corn syrup
1 T. water
1 tsp. vanilla

Grease an 8 x 8-inch pan. Melt peanut butter or margarine. Sift powdered sugar and milk. Stir corn syrup, water and vanilla into peanut butter/margarine mixture. Gradually add sifted sugar/milk. Continue mixing until mixture is well-blended and smooth. Turn into prepared pan. Cut into squares.

BUTTER CARAMELS WITH NUTS

(In memory of Marie (Denker) Graff)

3 c. sugar
1 c. butter
1 c. cream
1 c. Karo syrup
1 tsp. vanilla
2 c. chopped walnuts

Place chopped walnuts in bottom of buttered 9 x 13-inch dish; spread evenly. Combine all other ingredients, except vanilla; cook over medium heat, stirring regularly. When candy reaches 240°, remove from heat and add vanilla, stirring just to mix. Pour into buttered dish until cool, several hours. Cut into squares and wrap individually in waxed paper.

SUGARED WALNUTS

(In memory of Mrs. Maude Lyons)
Elizabeth Kimple

2 c. nuts
1 c. sugar
5 T. water
Pinch of salt
1 tsp. cinnamon

Cook sugar and water until sugar is dissolved. Add nuts and stir.

DOUBLE TOFFEE DELIGHT

Kathryn Peter

1 1/2 c. brown sugar
1 c. chopped nuts
1 T. cinnamon
2 c. flour
1 c. sugar
1 tsp. salt
1 (3-oz.) pkg. instant vanilla pudding
1 (3-oz.) pkg. butterscotch pudding
1 c. water
3/4 c. oil
1 tsp. vanilla
4 eggs
2 tsp. baking powder

Grease bottom of 9 x 13-inch pan. Combine brown sugar, nuts and cinnamon; set aside. Combine rest of ingredients in large mixing bowl; beat 2 minutes on medium speed of mixer. Pour 1/3 to 1/2 batter into pan and top with 1/3 to 1/2 of brown sugar mixture. Pour remaining batter over brown sugar and top with remaining sugar mixture. Bake at 350° for 40-45 minutes or until top springs back at a light touch. Cool and cut into serving pieces.

MARIE'S DATE ROLL CANDY

(In memory of Marie Lange)

3 c. sugar
1 c. milk
2 T. butter
1/2 tsp. salt
1 1/2 c. chopped dates
1 c. chopped nuts

Combine sugar, salt, milk and butter; boil until sugar is dissolved. Add dates and cook to soft ball stage, stirring constantly. Remove from fire and beat until creamy and thick. Add nuts and mix thoroughly. Pour on cold wet cloth and shape into roll. Chill until firm. Cut into 1/4-inch slices. **Note:** In memory of our mother, Bernard Lange and Donna Hatcher.

PEANUT BRITTLE

Mildred Rea

2 c. sugar
1 c. clear corn syrup
2 c. raw peanuts
1/2 c. water
2 tsp. butter
3/4 tsp. vanilla
2 tsp. soda

Cook sugar, syrup and water to 250°, hard ball stage. Add butter and peanuts, stir well and continue cooking until syrup is golden brown, stirring constantly. Remove from heat, add vanilla, then soda and stir through quickly until it foams up. Pour out on well oiled slab, large platter or heavy cookie sheet. Don't keep pouring it in one spot, but pour it in long stretch, keeping it all in one piece. Do not spread it out with knife. When it flattens out, run knife or spatula under it to loosen. Cut into 3 pieces or sections and turn each section over. Stretch each piece out as thinly as possible. When cold, break into pieces.

CARAMELS

Helen M. Frees

4 c. sugar
2 c. dark syrup, or 1 c. dark syrup & 1 c. white syrup
2 tsp. vanilla
Paraffin, size of walnut
3 pt. cream (or not as rich is 2 pt. cream & 1 pt. half & half)
1 c. pecans, chopped (opt.)

Boil syrup, sugar and 1 pint cream; boil, stirring at first to mix well. Add 1 pint cream; boil slowly to soft boil. Add 1 pint cream or half-and-half. Boil this slowly to semi-hard stage. Add 2 teaspoons vanilla. Add paraffin size of walnut. Add 1 cup chopped pecans if desired. Pour into greased pan to harden. Cut and wrap or dip in coating.

ENGLISH TOFFEE

Helen M. Frees

1 c. sugar
1 c. butter
3 T. water
1 tsp. vanilla
4 sm. Hershey bars
¾ c. chopped pecans

Combine sugar, butter and water in heavy saucepan; cook to 300°. Stir constantly to prevent burning. Add vanilla and pour into buttered cookie sheet. Lay Hershey bars on top while hot. Break into pieces.

FUDGE

Pat Evers

9 x 13-inch buttered pan
¾ c. margarine
3 c. sugar
1 (5-oz.) can evaporated milk
7 oz. Kraft marshmallow creme
1 tsp. vanilla
Nuts if desired
12 oz. peanut butter for peanut butter fudge or chocolate chips for chocolate fudge

In 2 ½ to 3-quart heavy saucepan, bring to boil margarine, sugar and milk. Boil 5 minutes over medium heat or until 234° on candy thermometer, stirring constantly. Remove from heat, stir in chips, marshmallow creme and vanilla. **Note:** Can be made in microwave.

CHOCOLATE FUDGE

Aline Koelsch

2 c. sugar
1 sm. can Carnation milk, do not substitute
1 tsp. vanilla
Pinch of salt
2 heaping T. cocoa
2 lg. T. butter
1 c. nuts

Put sugar and cocoa in pan. Mix with hands until smooth. Add Carnation milk and butter. Stir all together and put on stove. Keep flame even. **Note:** The trick is to stir in same direction. Cook to soft ball stage. Never stop stirring. Turn heat down, add vanilla, nuts and salt. Have enough cold water in sink so lower half is submerged. Keep stirring. Fudge is very thick. Add nuts if desired. Pour into buttered pan. Wait 10 minutes. Cut into squares. **Note:** Never refrigerate.

NEVER FAIL FUDGE

Donna Hatcher

1/4 c. butter
1 c. white sugar
1 c. brown sugar
1/4 c. white syrup
1/2 c. cream
2 sq. chocolate
1 1/2 tsp. vanilla
Nut meats

Melt butter in saucepan. Mix together in a separate dish sugars, syrup and cream. Add this to butter; after has been brought to rolling boil, continue boiling for 2 1/2 minutes, stirring rapidly. Add 2 squares chopped chocolate. Boil this 5 minutes, stirring first rapidly then slowly towards end. Add 1 1/2 teaspoons vanilla and nuts. Beat until thickened. Pour into buttered pan.

PENUCH
(My favorite kind)

Opal Helbert

2 c. brown sugar
1 c. white sugar
1 c. lt. cream
1/2 c. butter
1 tsp. vanilla
1 c. nuts

Cook sugars, cream and butter to soft ball stage. Add vanilla. Cool; beat. Add nuts. Pour into buttered pan.

TAFFY

Dorothy L. Hagen
Opal Helbert

2 1/2 c. white sugar
1 c. cream
1 1/2 c. white syrup

Boil together until comes to good boil, then add 1/4 cake paraffin and 1 teaspoon gelatin dissolved in 1/4 cup cold water. Cook until reaches 1 point below hard boil stage. Add 2 tablespoons butter and 1 teaspoon vanilla. Pour out on greased pan and cool, then pull.

MICROWAVE CARAMEL CORN

Pat Evers

3-4 qts. popped corn
1 c. brown sugar
1 stick oleo
1/4 c. white corn syrup
1/2 tsp. salt

Combine first 4 ingredients in 1 1/2 to 2-quart Pyrex bowl with handle. Microwave on full power. Bring to boil and process 2 minutes. Remove from oven. Stir in 1/2 teaspoon soda and 1 teaspoon vanilla. Pour syrup over popcorn which has been put in large brown paper bag. Close bag; shake. Cook bag on high in microwave 1 minute. Again, shake and rotate or turn over. Cook 1 more minute. Can pour in pan to cool or leave in bag and break apart as it cools. Each oven seems to run different, so watch so bag doesn't scorch.

CARAMELLED CORN

Opal Helbert

4 qts. popped corn
1 c. brown sugar
1 stick oleo
1/2 c. white syrup
1/2 tsp. salt
1/2 tsp. soda

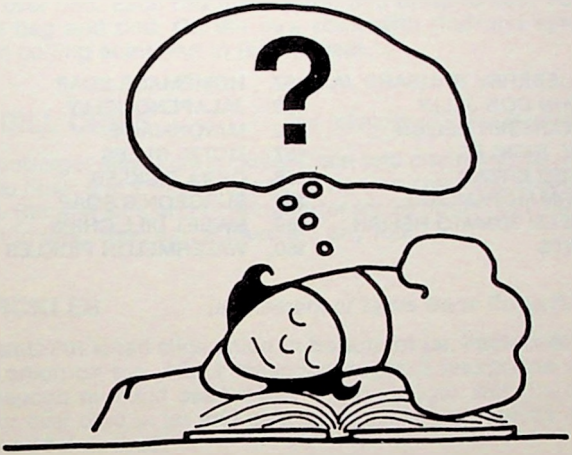
Bring brown sugar, oleo, corn syrup and salt to boil. Cook 5 minutes; remove from fire. Stir in soda. Pour over popcorn and spread into pan. Bake for 1 hour at 250°. Stir occasionally.

POPCORN BALLS

Opal Helbert

1 stick oleo
1 c. brown sugar
8 lg. marshmallows
1 skillet popcorn

Simmer first 3 ingredients until dissolved. Pour over popcorn. Form into balls.



This & That

THIS & THAT

BLUEBERRY RHUBARB JAM	157	HOMEMADE SOAP	158
CORN COB JELLY	159	JALAPENO JELLY	159
CUCUMBER RELISH	160	MAYONNAISE	158
DILL PICKLES	157	MOTTA GLEES	159
FRIED BREAD	158	OKRA PICKLES	157
GERMAN PANCAKE	160	SURGEON'S SOAP	158
GREEN TOMATO RELISH	159	SWEET DILL CHIPS	157
HINTS	160	WATERMELON PICKLES	157

THIS & THAT

WATERMELON PICKLES

(In memory of Maude Lyons)

Pare green rind and red pulp off 1 large watermelon. Cut white part of rind into squares, not too large; cool until tender, about 20 minutes, in 1 gallon water, 1 tablespoon pickling salt and 1 teaspoon alum. Rinse and drain; put rind in stone jar. Take 1 quart vinegar and add 3 quarts sugar. Place in a spice bag with 5 pieces stick cinnamon and 1 teaspoon whole cloves; place in liquid. Bring to boil; pour over rind. Each day drain syrup and bring to boil. Pour over spice bag and rind. On 9th day, cook with rind and syrup together to boiling point. Put in jar and seal.

SWEET DILL CHIPS

(In memory of Tillie Redmon)

1 quart hamburger sliced dill pickles. Drain and destroy juice. Put pickles into bowl; add 1 3/4 cup sugar, 12 whole cloves and 2 sticks cinnamon. Stir and let stand in refrigerator for 24 hours. Stir again and return to jars. Then eat, if there are any left.

OKRA PICKLES

(In memory of Lydia Back Butterfield)

Makes 1 pint. Put small slice onion in bottom of jar. Pack in okra. Put more onion on top. Add 1 teaspoon sugar, 3 teaspoons salt and 1 teaspoon mustard seed. Heat 1 cup vinegar with 1/4 cup water. Pour over okra in jar and seal. **Note:** Can heat spices and sugar in liquid if desired.

DILL PICKLES

Sally Bayer

Boil 1 gal. water
3 c. vinegar
1 c. pickling salt
3 T. sugar

Fill jars with 2 heads dill, 2 garlic cloves, if desired and cucumbers. Cover with hot liquid; seal. **Note:** Good after 3 days.

BLUEBERRY RHUBARB JAM

Barbara Buckbee

5 c. rhubarb, cut fine
1 c. water
5 c. sugar
1 can blueberry pie filling
2 (3-oz.) pkgs. raspberry Jello

Cook rhubarb in water until tender. Add sugar and cook a few minutes longer, stirring constantly. Add pie filling and cook 6-8 minutes more. Remove from heat and add gelatin. Stir until completely dissolved. Pour into jars and seal.

MAYONNAISE

(In memory of Ida Coffey, grandmother of Yvonne Brenn)

2 eggs
2 c. milk
1 tsp. salt
1/2 c. vinegar
1 c. sugar
1 heaping T. flour
1 tsp. mustard
10-cent can creamed corn

Cook ingredients until thick; add corn to mayonnaise when cooling.

SURGEON'S SOAP

(In memory of Alice B. Brenn, grandmother of Roberta B. Brenn)

Shave fine one large bar of Ivory soap in small pan or dish. Pour over soap one pint of boiling water. Place over moderate fire until soap dissolves. If bar soap is very dry, add 1/2 pint more water. Remove from fire and to melted soap add remaining ingredients: 4 ounces glycerine, 4 ounces rose water, 2 ounces liquid antiseptic soap (synol), 10 drops carbolic acid and 1 large bar Ivory soap. Have carbolic acid mixed with rose water. Whip mixture with egg beater until becomes firm. Then pack in jars.

FRIED BREAD

Kathryn Peter

Note: My mother, Amelia Muller, whenever she baked bread, use to pinch off a small piece and pull it and stretch it until it was real thin, no matter what the shape was. In meantime, she had a heavy cast iron skillet heating on stove with small amount of lard in it. She would fry several pieces at a time until it was golden brown in medium hot grease. It would have air bubbles in it so some parts would brown while maybe rest would still be white or browned very little. Anyway, she would turn it once so both sides were browned. Then while it was still hot, we would eat it with butter and jam or jelly or sprinkled with sugar and cinnamon.

HOMEMADE SOAP

(In memory of Elizabeth Buckbee)

3 qts. water
1 can lye
1 cup 20 Mule Team borax
1 c. ammonia
4 1/2 lbs. grease, melted & strained

Add lye and borax to water; let water become warm from action of lye. Add ammonia; stir in melted grease and stir continuously until milky, then occasionally until granulated. Pour into paste board or wooden box lined with waxed paper. Set away in warm place to harden. Use a granite pan and wooden spoon.

MOTTA GLEES (German)

Winifred Healzer

Make noodle dough and cut into 3 inch squares. Using your own judgement make a mixture of cottage cheese, cream, pepper, 1 egg and allspice. Put tablespoon mixture in each dough square; bring corners together and pinch so mixture won't come out. Boil this in hot salt water. When done take out in bowl and put toasted broken bread pieces over it. Pour cream, butter and part of cooking water over it. **Note:** It is sort of like the milk you put over milk toast. This is an old German recipe belonging to Roy Healzer's mother.

JALAPENO JELLY

Jean Robinson

Wash and seed 1 pound sweet green peppers, about 4-5 and 1/4 pound jalapeno pepper, about 7-8. Grind peppers, but save juice. Bring peppers to rolling boil with 1 1/2 cups cider vinegar and 6 1/2 cups sugar. Boil 5 minutes; start timing after boiling starts. Add saved juice and 6-ounce bottle of liquid pectin. Stir until slightly cool; pour into jelly glasses and seal.

CORN COB JELLY

Lagreta Jensby

12 corn cobs
3 c. sugar
3 c. corn cob juice
1 pkg. pectin

Wash cobs well, cover with water and boil 30 minutes; strain off 3 cups juice. Add sugar and pectin. Boil for 1 minute; skim off foam. Fill glasses and cover with wax.

GREEN TOMATO RELISH

Mabel Stickney

4 c. ground green tomatoes
4 c. ground onions
4 c. ground cabbage
6 lg. green peppers, ground
4 lg. red peppers, ground

Mix above ingredients together. Add 1/2 cup salt; soak for 2 hours. Rinse and drain. Add:

4 c. cider vinegar
2 c. water
3 1/2 c. sugar
1 c. brown sugar
1 T. celery seed
2 T. mustard seed
1 tsp. turmeric

Heat and simmer for 20 minutes. Put in jars and seal. Process in hot water bath for 5 minutes.

GERMAN PANCAKE

Vada Tunnell

2 eggs
1/2 c. flour
1/2 c. milk
1/2 stick butter or margarine

Turn oven to 425°. Put butter in 12-inch square cake pan; place in oven to melt. Slightly beat together eggs, flour and milk. Pour batter into dish and melted butter. Dish or pan has to be hot. Place in 425° oven for 15-20 minutes. **Note:** Recipe serves 2, but can be multiplied easily. Serve with syrup or your favorite topping. Very good.

CUCUMBER RELISH

Eileen Bayer

6 qts. ground cucumbers
6-12 peppers, ground
6 lg. onions
4 T. salt
4 T. celery seed
4 T. mustard seed
3 c. vinegar
6 c. sugar
1 1/2 T. turmeric

Grind cucumbers, peppers and onions. Put salt on and let stand 1 hour; drain. Put vinegar, sugar, celery seed, mustard seed and turmeric in pan along with ground mixture; cook for 20 minutes. Seal in jars.

HINTS

1. To avoid soggy pie crust, brush crust with white of an egg before filling a custard pie and bottom will remain crisp. 2. For easier pie slicing, sift a little granulated sugar over meringue just before it is browned in oven, meringue will not stick to knife. 3. For crispier French first, place raw potatoes in cold water for at least half hour before frying, they will get crisper. 4. Put a layer of miniature marshmallows in bottom of pumpkin pie, then add filling. You will have nice topping as marshmallow will rise to top when baked. 5. To keep grease from collecting on top of gravy, add a pinch of soda and stir. 6. To keep noodles, macaroni or spaghetti from boiling over, add tablespoon of shortening or some cooking oil to water. 7. In order to keep batter on chicken or fish, roll in flour before dipping in batter.

INDEX OF RECIPES

APPETIZERS & BEVERAGES

APPLE DIP 2
BACON CLAM DIP 2
CHEDDAR CHEESE & OLIVE BALLS 1
CHEESE BALL 1
CHEESE ROLL 1
CHOCOLATE MILK 7
CITRUS SLUSH 7
CLAM DIP 2
CRACKER SPREAD 2
CREAM CHEESE BURRITOS 5
FRUIT DIP 1
GREEN CHILI WON TONS 4
HAM & PINEAPPLE TIDBITS 2
HAMBURGER BEAN DIP 6
HOT SAUSAGE HORS D'OUVRES 3
HOT SPICED CIDER 6
INSTANT COCOA 7
MEXICAN CHEESE DIP 5
RECEPTION PUNCH 8
REGULAR FAST SALSA 3
SALMON 3
SANTA FE TRAIL MIX 4
SLUSH 7
SNOW ICE CREAM 6
THIS IS NOT A PIZZA 3
TWIST-O-CARAWAY STICKS 6
VEGETABLE CRISPS 5
WATER CHESTNUTS & BACON ROLL UPS 4

BREADS

ANGEL GINGER BREAD 21
BANANA BREAD 14
BANANA NUT BREAD 13
BANANA PINEAPPLE NUT BREAD 14
BEST EVER BANANA BREAD 13
BOHEMIAN BUTTERMILK COFFEECAKE 19
BROWN BREAD 16
BUTTERSCOTCH BUBBLE BREAD 11
CARROT BREAD 20
COFFEECAKE 18
COFFEECAKE 22
COMMUNION BREAD 13
CORNBREAD 12
CORNMEAL RAISIN BREAD 12
CRANBERRY BREAD 15
DILL BREAD 11
DOUBLE APRICOT BREAD 15
DOUGHNUTS 12
DUMPLINGS 22
FRENCH BAKED DOUGHNUTS 21
FRENCH BREAD DELIGHT 22
HEATH BRICKLE COFFEECAKE 19
JALAPENO CORNBREAD 12
JAN'S ZUCCHINI MUFFINS 17
MOTHER ACKLEY'S BANANA BREAD 14
MOUNTAIN GOOD BREAD 9
OATMEAL BREAD 10
OATMEAL CINNAMON WAFFLES 21
PEAR PECAN BREAD 17
POPPY SEED LOAF 17
QUICK COFFEECAKE 20
RHUBARB MUFFINS 18
ROLLS 11
ROLLS 11
SIX WEEK MUFFINS 18
SOUR CREAM COFFEECAKE 20
SWEDISH RYE 10
VERY LEMON BREAD 16
WHITE BREAD 9

SOUPS, SALADS & SANDWICHES

A DIFFERENT COLESLAW 34
BACON STUFFED BURGERS 42
BEET SALAD 29
BLUEBERRY SALAD 32
BROCCOLI CHEESE SOUP 23
BROCCOLI SALAD 35
CABBAGE SALAD 34
CARAMEL APPLE SALAD 31
CAULIFLOWER CHEESE SOUP 25
CHERI'S SALAD 37
CHERRY SALAD 30
CHICKEN SALAD 39
CHILI BURGERS 42
CHINESE CHICKEN SALAD 38
CIDER MOLD SALAD 29
CONFETTI POTATO SALAD 36
CONFETTI SALAD 33
CRANBERRY CHERRY JELLO SALAD 30
CRANBERRY MOLDED SALAD 27
CROCKPOT STEAK SOUP 24
CRUNCHY PEA SALAD 34
CURRIED FRUIT & NUT SALAD 31
CYNTHIA'S WHIPPED SALAD 28

DE PEPE SALAD 40
DILLY HAM SANDWICHES 41
DOROTHY LYNCH DRESSING 41
EASY TACO SALAD 41
EASY TORTILLA SOUP 27
FIESTA CORN SALAD 35
FRUIT & CHEESE SALAD MOLD 29
GERMAN POTATO SALAD 35
GERMAN TOMATO SALAD 35
GREEK SALAD 37
HOT CHICKEN SALAD 38
KIRSCHEN SUPPE 25
LINDBERGH MACARONI SALAD 40
LOW SUGAR APPLESAUCE CHEESE SALAD 32
LUNCHEON SALAD 29
MACARONI SALAD 40
MANHATTAN DELI SALAD 39
MARIAN KEENEY'S BEETS 37
MEXICAN POTATO SALAD 36
MEXICAN SANDWICHES 42
OLD-FASHIONED COLESLAW 34
ONE-CUP SALAD 32
ORANGE JUICE JELLO 31
ORANGE TAPIOCA SALAD 28
PINEAPPLE CHEESE SALAD 30
PISTACHIO SALAD 31
POTATO CHOWDER 23
POTATO SALAD 36
PRETTY PINK SALAD 32
ROTINI VEGETABLE SALAD 38
SALAD 30
SHERRIED BLACK BEAN SOUP 26
SPICY TOMATO TORTILLA SOUP 24
SPINACH SALAD 33
SPINACH SALAD DRESSING 41
SPRING BREEZE SALAD 28
SUMMER VEGETABLE PASTA SALAD 38
SWISS MIXED SALAD 33
TORTELLINI SOUP 26
VEGETABLE SALAD 37
VEGETABLE SOUP 27
VEGETABLE SOUP 27
WARM CHICKEN & SPINACH SALAD 39
WILTED LETTUCE 33

VEGETABLES & SIDE DISHES

BAKED PINEAPPLE 56
BAKED POTATO CASSEROLE 52
BARBECUE GREEN BEAN DISH 47
BARBECUED LIMA BEANS 53
BROCCOLI RICE CASSEROLE 54
BROCCOLI RICE CASSEROLE 55
BRUNA BONOR 47
BUTTER & CHEESE POTATOES 49
CABBAGE SUPREME 52
CALICO BEANS 48
CAROLYN'S SCALLOPED RHUBARB 56
CARROTS SUPREME 46
CELERY CASSEROLE 45
CHEESE POTATOES 50
CORN & GREEN CHILIES 46
CORN OYSTER CASSEROLE 46
CORNBREAD CASSEROLE 47
COTTAGE MASHED POTATOES 49
EGGPLANT PARMIGIANA 45
EGGPLANT SOUFFLE 44
FRIED CUCUMBERS 52
FRIED RICE WITH BACON & MUSHROOMS 54
GOURMET POTATOES 50
JUNE'S RICE 54
LEMON DILL POTATOES 51
LIMA BEAN & MUSHROOM CASSEROLE 53
MACARONI MOUSSE 55
MICKIE'S RICE 55
OYSTER DRESSING 56
POTATO CASSEROLE 48
POTATO CASSEROLE 49
POTATO CASSEROLE 50
POTATO CASSEROLE 51
POTATO CASSEROLE 51
PRALINE YAM CASSEROLE 53
QUICK BAKED BEANS 47
RATATOUILLE 44
SCALLOPED CORN 46
SCALLOPED RHUBARB CASSEROLE 56
SCALLOPED YELLOW SUMMER SQUASH 43
SPANISH BEANS 48
SQUASH CASSEROLE 43
SQUASH CASSEROLE 43
SQUASH CASSEROLE 43
STUFFED CABBAGE 52
SUPER DUPER POTATOES 48
WEDDING POTATOES 50
WILD OR BROWN RICE 53

MAIN DISHES

BAKED CHICKEN 65
BAKED DEVILED EGGS 89
BAKED PORK CHOPS 62
BAKED SPAGHETTI 87
BARBECUE MEATBALLS 74
BARBECUE MEATBALLS 82

BARBECUED BEEF 61
BARBECUED RIBS 61
BEEF & CABBAGE CASSEROLE 80
BEEF CASSEROLE 81
BEEF ENCHILADAS 76
BEEF STROGANOFF 59
BEEF STROGANOFF 59
BIEROCKS 88
BIEROCKS 88
BREAKFAST CASSEROLE 89
BREAKFAST CASSEROLE 90
BRISKET 57
CABBAGE ROLLS 80
CAMPBELLED EGGS 89
CASSEROLE FOR TWO 69
CAVATINA 84
CHARLIE HIRSCH'S GOULASH 75
CHICKEN CASSEROLE 66
CHICKEN CASSEROLE 66
CHICKEN CASSEROLE 66
CHICKEN CASSEROLE 68
CHICKEN CASSEROLE 69
CHICKEN ENCHILADAS 73
CHICKEN ON SUNDAY 64
CHICKEN SPAGHETTI 67
CHICKEN STIR-FRY 64
CHICKEN TETRAZZINI 67
CHILI EGG CASSEROLE 90
CHINESE CASSEROLE 79
CHINESE HAMBURGER 85
CHOP SUEY 62
CHOW MEIN 81
CORROQUE 78
CRANBERRY MEATBALLS 76
CREAMED CHICKEN OVER BISCUITS 91
DUTCH MEAT LOAF 60
EASY MICROWAVE LASAGNA 85
EGG BRUNCH CASSEROLE 90
ELEGANT BEEF STROGANOFF 59
FAKE HAM 60
FRENCH MEAT PIE 75
G.I.'S BARBECUE MARINADE 63
GOLFER'S STEW 60
GREEN ENCHILADAS 73
GROUND BEEF ONION RING CASSEROLE 84
HAM LOAF 79
HAM LOAF OR BALLS 79
HAMBURGER & GREEN BEAN CASSEROLE 83
HOT CHICKEN SALAD 65
IONE'S TOPSY TURVY PIE 64
ITALIAN CASSEROLE 78
LASAGNA 78
LASAGNA MARIA 84
LASAGNA 86
LEMON GRILLED CHICKEN 67
MACARONI PIZZA 87
MANICOTTI 77
MARILYN'S BAKED BEANS 74
MARQUIS CHICKEN 65
MEAT LOAF 60
MEXICAN BEAN DISH 71
MOM'S HAM LOAF 79
MUSTARD SHERRY MARINATED ROAST LOIN OF PORK 63
NANCY'S NINE LAYER CASSEROLE 68
NINNESCAH WILD DUCK DINNER 61
OLD FAITHFUL 58
OLD SETTLER'S BEANS 75
PEPSI CHICKEN 65
POT ROAST 57
QUICK & EASY MEAL 80
QUICK PIZZA CASSEROLE 76
REUBEN CASSEROLE 82
SALMON SHEPHERD'S PIE 70
SALMON TIMBALES 70
SAUCY CHICKEN CASSEROLE 69
SAVORY SWISS STEAK 57
SCALLOPED CHICKEN 67
SCAMBOLI 86
SIX-POUND BRISKET 57
SLOPPY JOES 72
SLOPPY JOES 77
SPAGHETTI & MEATBALLS 77
SPAGHETTI SQUARES 83
SPEEDY STROGANOFF 58
STUFFED PEPPER CUPS 58
SWEET & SOUR BEEF & CABBAGE 72
SWEET & SOUR MEAT LOAF 62
SWEET & SOUR RIBS OF PORK 62
TASTY TACO LOAF 81
TENDER TASTY PORK CHOPS 63
THREE CHEESE & MEAT ENCHILADA 71
TIJUANA TORTE 74
TORTILLA ROLL-UPS 83
TUNA CASSEROLE DELUXE 70
TURKEY SALAD BURRITOS 82
ZUCCHINI SQUASH CASSEROLE 87

PIES & DESSERTS

ANGEL CHEESECAKE PIE 104
APPLE CREAM PIE 112
APPLE CRISP 107
APPLE CRUMB 96
APPLE CRUNCH 95
APPLE PUDDING 97
APPLE STRUDEL 93
BAKED APPLES 107

8724-92

BAKED APPLES 107
BANANA BLUEBERRY SUPREME 98
BLENDER PECAN PIE 114
BREAD PUDDING 102
BREAD PUDDING 106
BROKEN DATES 105
BROWNIE PIE 103
BROWNIES 97
BUSTER BAR DESSERT 96
BUTTERMILK PIE 115
CARAMEL PIE 113
CARAMELIZED BREAD PUDDING 106
CHEESE CAKE 116
CHERRY DESSERT 95
CHERRY PUDDING 101
CHOCOLATE ICE BOX DESSERT 96
CRANBERRY FLUFF 105
CRANBERRY ICE 106
CREAM RAISIN PIE 112
CUSTARD PIE 114
ENGLISH APPLE PIE 111
FLORIDA LIME PIE 110
FOOD FOR GODS 105
FRENCH COCONUT PIE 110
FRENCH MINT PIE 114
FRESH STRAWBERRY PIE 109
FROZEN STRAWBERRY DESSERT 100
FRUIT & BROWNIE PIZZA 103
FRUIT COBBLER 109
GOOSEBERRY PIE 111
GRAHAM CRACKER FAIRY PIE 93
GRANDMOTHER'S CHERRY COBBLER 95
GRAPE JUICE DESSERT 106
HERSHEY BAR PUDDING 108
HOMEMADE ICE CREAM 108
HOT FUDGE SAUCE 109
ICE CREAM 108
ISABELLA FINCH'S PIE CRUST 115
JEFFERSON DAVIS PIE 109
JELLO ICE CREAM PIE 110
LEMON CHEESE DESSERT 97
LEMON CHEESECAKE 104
LEMON MERINGUE PIE 111
MULBERRY PIE 111
NEVER FAIL PIE CRUST 115
OZARK PUDDING 104
PEACH COBBLER 94
PEACH OR APPLE CRISP 107
PEANUT BUTTER PIE 112
PEAR TART 108
PECAN PIE 113
PECAN PIE 113
PECAN TARTS 103
PIE CRUST 115
PISTACHIO DESSERT 102
PLUM COBBLER 94
PUMPKIN PIE CAKE 99
RHUBARB CREAM DELIGHT 101
RHUBARB CREAM PIE 112
STRAWBERRY DELIGHT 100
STRAWBERRY DESSERT 99
TORTE 105
VANILLA WAFER DESSERT 98

CAKES, COOKIES & CANDY

100 GOOD COOKIES 149
ANGEL FOOD CAKE 118
ANGEL FOOD COOKIES 140
APPLE CAKE 117
APPLESAUCE BROWNIES 133
APRICOT BUNDT CAKE 130
APRICOT COOKIES 133
ARLENE'S BROWNIES 133
AUNT ELSIE'S CHOCOLATE CAKE 123
AUTUMN SURPRISE APPLE CAKE 117
BANANA CAKE 119
BOILED RAISIN CAKE 130
BROWN SUGAR ROLLED COOKIES 146
BROWNIE PIZZA 133
BUFFALO CHIP COOKIES 141
BUTTER CARAMELS WITH NUTS 152
BUTTER PECAN TURTLE BARS 137
BUTTERSCOTCH NUT CAKE 126
CARAMELITAS 136
CARAMELLED CORN 156
CARAMELS 154
CARROT CAKE 131
CHOCOLATE CHERRY CAKE 120
CHOCOLATE CHIP OATMEAL COOKIES 143
CHOCOLATE DROP COOKIES 146
CHOCOLATE FUDGE 155
CHOCOLATE PUDDING CAKE 124
CHOCOLATE SHEET CAKE 122
CHOCOLATE TOFFEE BARS 150
CHOCOLATE UPSIDE DOWN CAKE 121
CONGO SQUARES 138
CRESCENT COOKIES 140
CRISP WHITE SUGAR COOKIES 147
CRUMB CAKE 127
CRUMB CAKE 127
DATE STICKS 151
DECADENT CHOCOLATE COOKIES 139
DELICIOUS COOKIES 142
DEVIL'S FOOD CAKE 121

DIABETIC BARS 138
DOROTHY MARTIN'S APPLE BARS 134
DOUBLE TOFFEE DELIGHT 153
EARTHQUAKE CAKE 124
EGGLESS CHOCOLATE CAKE 125
EMILIE KOMAREK'S SPRINGERLE 146
ENGLISH TOFFEE 154
FLAME CAKE 132
FRESH APPLE CAKE 117
FRIED COOKIES 151
FROSTED CHOCOLATE DROP COOKIES 144
FUDGE 154
FUNNEL CAKES 130
GERMAN CHOCOLATE CAKE 123
GINGERSNAPS 141
GOLDEN SUGAR CAKE 128
GRANDMA ERICH'S CHOCOLATE CAKE 124
HARD CANDY 151
HONEY COOKIES 142
HOT FUDGE SUNDAE CAKE 129
ILLINOIS SOFT SUGAR COOKIES 148
IONE'S SNICKERDOODLES 149
JOHN'S CHOCOLATE CAKE 122
LAZY DAISY OATMEAL CAKE 128
LEMON BARS 135
LEMON CAKE 125
LEMON CAKE 125
LEMON SQUARES 136
MACADAMIA BARS 134
MAGIC COOKIE BARS 138
MARIE'S DATE ROLL CANDY 153
MICROWAVE CARAMEL CORN 156
MINCEMEAT COOKIES 151
MINIATURE PEANUT BUTTER TREATS 150
MOLASSES COOKIES 141
MRS. FIELD'S CHOCOLATE CHIP COOKIES 150
NEVER FAIL FUDGE 155
NO BAKE COOKIES 139
NO ICING APPLE CAKE 118
NUTMEG FEATHER CAKE 128
OATMEAL COOKIES 144
OATMEAL COOKIES 145
OATMEAL COOKIES 145
OATMEAL DELUXE COOKIES 144
OATMEAL ICEBOX COOKIES 143
PEANUT BRITTLE 153
PEANUT BUTTER CAKE 126
PEANUT BUTTER CHOCOLATE SWIRL BROWNIES 134
PEANUT BUTTER COOKIES 139
PEANUT BUTTER FUDGE 152
PECAN BARS 135
PECAN PIE SURPRISE BARS 137
PENUCH 155
PEPPERMINT COOKIES 136
PFEFFERNUSSE 140
POPCORN BALLS 156
POPPY SEED CAKE 118
POUND CAKE 129
PRUNE CAKE 131
PRUNE PLUM CAKE 132
PUMPKIN SQUARES 138
REFRIGERATOR COOKIES 142
SCOTCH CAKE 127
SCOTCHEROOS 149
SHEET COOKIES 147
SUGAR COOKIES 148
SUGARED WALNUTS 152
SUNSHINE CAKE 120
TAFFY 155
TEXAS OATMEAL COOKIES 143
THE OLD STANDBY SOUR CREAM CHOCOLATE CAKE 120
TOFFEE NUT BARS 135
TROPICAL BANANA CAKE 119
UNBAKED COOKIES 139
WHAT CAKE? 129
WHITE SUGAR COOKIES 147

THIS & THAT

BLUEBERRY RHUBARB JAM 157
CORN COB JELLY 159
CUCUMBER RELISH 160
DILL PICKLES 157
FRIED BREAD 158
GERMAN PANCAKE 160
GREEN TOMATO RELISH 159
HINTS 160
HOMEMADE SOAP 158
JALAPENO JELLY 159
MAYONNAISE 158
MOTTA GLEES 159
OKRA PICKLES 157
SURGEON'S SOAP 158
SWEET DILL CHIPS 157
WATERMELON PICKLES 157

8724-92

COOKING TIPS

- After stewing a chicken for diced meat for casseroles, etc., let cool in broth before cutting into chunks - it will have twice the flavor.
- To slice meat into thin strips, as for Chinese dishes - partially freeze and it will slice easily.
- A roast with the bone in will cook faster than a boneless roast - the bone carries the heat to the inside of the roast quicker.
- Never cook a roast cold - let stand for a least an hour at room temperature. Brush with oil before and during roasting - the oil will seal in the juices.
- For a juicier hamburger add cold water to the beef before grilling (1/2 cup to 1 pound of meat).
- To freeze meatballs, place them on a cookie sheet until frozen. Place in plastic bags and they will stay separated so that you may remove as many as you want.
- To keep cauliflower white while cooking - add a little milk to the water.
- When boiling corn, add sugar to the water instead of salt. Salt will toughen the corn.
- To ripen tomatoes - put them in a brown paper bag in a dark pantry and they will ripen overnight.
- Do not use soda to keep vegetables green. It destroys Vitamin C.
- When cooking cabbage, place a small tin cup or can half full of vinegar on the stove near the cabbage. It will absorb all odor from it.
- Potatoes soaked in salt water for 20 minutes before baking will bake more rapidly.
- Let raw potatoes stand in cold water for at least half an hour before frying to improve the crispness of french-fried potatoes.
- Used greased muffin tins as molds when baking stuffed green peppers.
- A few drops of lemon juice in the water will whiten boiled potatoes.
- Buy mushrooms before they "open." When stems and caps are attached snugly, mushrooms are truly fresh.
- Do not use metal bowls when mixing salads. Use wooden, glass or china.
- Lettuce keeps better if you store in refrigerator without washing first so that the leaves are dry. Wash the day you are going to use.
- To keep celery crisp - stand it up in a pitcher of cold, salted water and refrigerate.
- Don't despair if you've oversalted the gravy. Stir in some instant mashed potatoes and you'll repair the damage. Just add a little more liquid to offset the thickening.

CALORIE COUNTER

Beverages

Apple juice, 6 oz. 90
Coffee (black/unsw.) 0
Cola type, 12 oz. 115
Cranberry juice, 6 oz. 115
Ginger ale, 12 oz. 115
Grape juice, (prepared from frozen concentrate), 6 oz. 142
Lemonade (prepared from frozen concentrate), 6 oz. 85
Milk
- protein fortified, 1 c. 105
- skim, 1 c. 90
- whole, 1 c. 160

Orange juice, 6 oz. 85
Pineapple juice, unsweetened, 6 oz....95
Root beer, 12 oz. 150
Tonic (quinine water), 12 oz. 132

Breads

Corn Bread, 1 small square 130
Dumplings, 1 med. 70
French Toast, 1 slice 135
Muffins
- bran, 1 muffin 106
- blueberry, 1 muffin 110
- corn, 1 muffin 125
- English, 1 muffin 280

Melba Toast, 1 slice 25
Pancakes, 1 4 in. 60
Pumpernickel, 1 slice 75
Rye, 1 slice 60
Waffles, 1 216
White, 1 slice 60-70
Whole wheat, 1 slice 55-65

Cereals

Corn Flakes, 1 cup. 105
Cream of Wheat, 1 cup 120
Oatmeal, 1 cup 148
Rice Flakes, 1 cup 105
Shredded Wheat, 1 biscuit 100
Sugar Krisps, 3/4 cup 110

Crackers

Graham, 1 cracker 15-30
Rye Crisp, 1 cracker 35
Saltine, 1 cracker 17-20
Wheat Thins, 1 cracker 9

Dairy Products

Butter or Margarine, 1 T 100
Cheese
- American Cheese, 1 oz. 100
- Camembert, 1 oz. ..... .85
- Cheddar, 1 oz. 115
- Cottage Cheese, 1 oz. 30
- Mozzarella, 1 oz. 90
- Parmesan, 1 oz. 130
- Ricotta, 1 oz. 50
- Roquefort, 1 oz. 105
- Swiss, 1 oz. 105

Cream
- Light, 1 T 30
- Heavy, 1 T. 55
- Sour, 1 T 45

Hot chocolate, with milk, 1 c 277
Milk chocolate, 1 oz. 145-155
Yogurt
- made w/ whole milk, 1 c. 150-165
- made w/ skimmed milk, 1 c. 125

Eggs

Fried, 1 large 100
Poached or boiled, 1 large 75-80
Scrambled or in omelet, 1 large..110-130

Fish and Seafood

Bass, 4 oz. 105
Salmon, broiled or baked, 3 oz. 155
Sardines canned in oil, 3 oz. 170
Trout, fried, 3 1/2 oz. 220
Tuna, in oil, 3 oz. 170
Tuna, in water, 3 oz. 110

continued

Calorie Counter, Cont'd.

Fruits

Apple, 1 medium 80-100
Applesauce, sweetened, 1/2 c. 90-115
Applesauce, unsweetened, 1/2 c. 50
Banana, 1 medium 85
Blueberries, 1/2 c. 45
Cantaloupe melon, 1/2 c. 24
Cherries (pitted), raw, 1/2 c. 40
Grapefruit, 1/2 medium 55
Grapes, 1/2 c. ..... 35 -55
Honeydew melon, 1/2 c. 55
Mango, 1 medium 90
Orange, 1 medium 65-75
Peach, 1 medium 35
Pear, 1 medium 60-100
Pineapple, fresh, 1/2 c. 40
Pineapple canned in syrup, 1/2 c. 95
Plum, 1 medium 30
Strawberries, fresh, 1/2 c. 30
Strawberries, frozen and sweetened, 1/2 c. 120-140
Tangerine, 1 large 39
Watermelon, 1/2 c. 42

Meat and Poultry

Beef, ground (lean), 3 oz. 185
Beef, roast, 3 oz. 185
Chicken, broiled, 3 oz. 115
Lamb chop (lean), 3 oz. 175-200
Sirloin steak, 3 oz. 175
Tenderloin steak, 3 oz. 174
Top round steak, 3 oz. 162
Turkey, dark meat, 3 oz. 175
Turkey, white meat, 3 oz. 150
Veal cutlet, 3 oz. 156
Veal, roast, 3 oz. 176

Nuts

Almonds, 2 T. 105
Cashews, 2 T. 100
Peanuts, 2 T. 105
Peanut butter, 1 T. 95
Pecans, 2 T. 95
Pistachios, 2 T. 92
Walnuts, 2 T. 80

Pasta

Macaroni or spaghetti, 3/4 c. cooked 115

Salad Dressings

Blue cheese, 1 T. 70
French, 1 T. 65
Italian, 1 T. 80
Mayonnaise, 1 T. 100
Olive oil, 1 T. 124
Russian, 1 T. 70
Salad oil, 1 T. 120

Soups

Bean, 1 c. 130-180
Beef noodle, 1 c. 70
Bouillon and consomme, 1 c. 30
Chicken noodle, 1 c. 65
Chicken with rice, 1 c. 50
Minestrone, 1 c. 80-150
Split pea, 1 c. 145-170
Tomato with milk, 1 c. 170
Vegetable, 1 c. 80-100

Vegetables

Asparagus, 1 cup 35
Broccoli, cooked, 1/2 c. 25
Cabbage, cooked, 1/2 c. 15-20
Carrots, cooked. 1/2 c. 25-30
Cauliflower, 1/2 c. 10-15
Corn (kernels), 1/2 c. 70
Green Beans, 1 cup 30
Lettuce, shredded, 1/2 c. 5
Mushrooms, canned, 1/2 c. 20
Onions, cooked, 1/2 c. 30
Peas, green, cooked, 1/2 c. 60
Potato
- baked, 1 medium 90
- chips, 8-10 100
- mashed, with milk and butter, 1 c. 200-300

Spinach, 1 cup 40
Tomato
- raw, 1 medium 25
- cooked, 1/2 c. 30

MEASUREMENTS & SUBSTITUTIONS

Measurements

a pinch .....1/8 teaspoon or less
3 teaspoons ..... 1 tablespoon
4 tablespoons.....1/4 cup
8 tablespoons .....1/2 cup
12 tablespoons .....3/4 cup
16 tablespoons .....1 cup
2 cups ..... 1 pint
4 cups ..... 1 quart
4 quarts ..... 1 gallon
8 quarts ..... 1 peck
4 pecks ..... 1 bushel
16 ounces .....1 pound
32 ounces ..... 1 quart
8 ounces liquid ..... 1 cup
1 ounce liquid ..... 2 tablespoons

(For liquid and dry measurements use standard measuring spoons and cups. All measurements are level.)

Substitutions

Ingredient	Quantity	Substitute
self rising flour	1 cup.....	1 cup all-purpose flour, 1/2 tsp. salt, and 1 tsp. baking powder
cornstarch	1 tablespoon	2 T. flour or 2 tsp. quick-cooking tapioca
baking powder	1 teaspoon	1/4 tsp. baking soda plus 1/2 tsp. cream of tartar
powdered sugar	1 cup	1 c. granulated sugar plus 1 tsp. cornstarch
brown sugar	1/2 cup	2 T. molasses in 1/2 c. granulated sugar
sour milk	1 cup	1 T. lemon juice or vinegar plus sweet milk to make 1 c. (let stand 5 minutes).
whole milk	1 cup	1/2 c. evaporated milk plus 1/2 c. water
cracker crumbs	3/4 cup	1 c. bread crumbs
chocolate	1 square (1 oz.) .	3 or 4 T. cocoa plus 1 T. butter
fresh herbs	1 tablespoon	1 tsp. dried herbs
fresh onion	1 small	1 T. instant minced onion, rehydrated
dry mustard	1 teaspoon	1 T. prepared mustard
tomato juice	1 cup	1/2 c. tomato sauce plus 1/2 c. water
catsup or chili sauce	1 cup	1 c. tomato sauce plus 1/2 c. sugar and 2 T. vinegar (for use in cooking).
dates	1 lb.	1 1/2 c. dates, pitted and cut
bananas	3 medium	1 c. mashed
min. marshmallows	10	1 lg. marshmallow

In substituting cocoa for chocolate in cakes, the amount of flour must be reduced.
Brown and White Sugars: Usually may be used interchangeably.

MICROWAVE HINTS

1. Place an open box of hardened brown sugar in the microwave oven with 1 cup hot water. Microwave at high for 1 1/2 to 2 minutes for 1/2 pound or 2 to 3 minutes for 1 pound.
2. Soften hard ice cream by microwaving at 30% power. One pint will take 15 to 30 seconds; one quart, 30-45 seconds; and one-half gallon 45-60 seconds.
3. One stick of butter or margarine will soften in 1 minute when microwaved at 20% power.
4. Soften one 8-ounce package of cream cheese by microwaving at 30% power for 2 to 2 1/2 minutes. One 3-ounce package of cream cheese will soften in 1 1/2 to 2 minutes.
5. Thaw frozen orange juice right in the container. Remove the top metal lid. Place the opened container in the microwave and heat on high power 30 seconds for 6 ounces and 45 seconds for 12 ounces.
6. Thaw whipped topping... a 4 1/2 ounce carton will thaw in 1 minute on the defrost setting. Whipped topping should be slightly firm in the center but it will blend well when stirred. Do not overthaw!
7. Soften Jello that has set up too hard - perhaps you were to chill it until slightly thickened and forgot it. Heat on a low power setting for a very short time.
8. Heat hot packs in a microwave oven. A wet finger tip towel will take about 25 seconds. It depends on the temperature of the water used to wet the towel.
9. To scald milk, cook 1 cup for 2 to 2 1/2 minutes, stirring once each minute.
10. To make dry bread crumbs, cut 6 slices bread into 1/2-inch cubes. Microwave in 3-quart casserole 6-7 minutes, or until dry, stirring after 3 minutes. Crush in blender.
11. Refresh stale potato chips, crackers or other snacks of such type by putting a plateful in the microwave oven for about 30-45 seconds. Let stand for 1 minute to crisp. Cereals can also be crisped.
12. Nuts will be easier to shell if you place 2 cups of nuts in a 1-quart casserole with 1 cup of water. Cook for 4 to 5 minutes and the nutmeats will slip out whole after cracking the shell.
13. For stamp collectors: place a few drops of water on stamp to be removed from envelope. Heat in the microwave for 20 seconds and the stamp will come right off.
14. Using a round dish instead of a square one eliminates overcooked corners in baking cakes.
15. A crusty coating of chopped walnuts surrounding many microwaved-cooked cakes and quick breads enhances the looks and eating quality. Sprinkle a layer of medium, finely chopped walnuts evenly onto the bottom and side of a ring pan or bundt cake pan. Pour in batter and microwave as recipe directs.
16. Do not salt foods on the surface as it causes dehydration and toughens the food. Salt after you remove from the oven unless the recipe calls for using salt in the mixture.
17. Heat left-over custard and use it as frosting for a cake.
18. Melt marshmallow cream in the microwave oven. Half of a 7-ounce jar will melt in 35-40 seconds on high. Stir to blend.
19. Toast coconut in the microwave. Watch closely as it browns quickly once it begins to brown. Spread 1/2 cup coconut in a pie plate and cook for 3-4 minutes, stirring every 30 seconds after 2 minutes.

Get acquainted with herbs and spices. Add in small amounts, 1/4 teaspoon for each 4 servings. Taste before adding more. Crush dried herbs or snip fresh herbs before using. If substituting fresh for dried, use 3 times more fresh herbs.

Basil	Sweet warm flavor with an aromatic odor, used whole or ground. Good with lamb, fish, roast, stews, ground beef, vegetables, dressing and omelets.
Bay Leaves	A pungent flavor, use whole leaf but remove before serving. Good in vegetable dishes, fish and seafood, stews and pickles.
Caraway	Has a spicy smell and aromatic taste. Use in cakes, breads, soups, cheese and sauerkraut.
Chives	Sweet mild flavor of onion, this herb is excellent in salads, fish, soups and potatoes.
Curry Powder	A number of spices combined to proper proportions to give a distinct flavor to such dishes as meat, poultry, fish and vegetables.
Dill	Both seeds and leaves of dill are flavorful. Leaves may be used as a garnish or cook with fish, soup, dressings, potatoes and beans. Leaves or the whole plant may be used to spice dill pickles.
Fennel	Both seeds and leaves are used. Has a sweet hot flavor. Use in small quantities in pies and baked goods. Leaves can be boiled with fish.
Ginger	A pungent root, this aromatic spice is sold fresh, dried, or ground. Used in pickles, preserves, cakes, cookies, soups and meat dishes.

continued

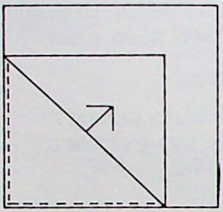
Marjoram	May be used both dry or green. Used to flavor fish, poultry, omelets, lamb, stew, stuffing and tomato juice.
Mint	Leaves are aromatic with a cool flavor. Excellent in beverages, fish, cheese, lamb, soup, peas, carrots, and fruit desserts.
Oregano	Strong aromatic odor, use whole or ground to spice tomato juice, fish, eggs, pizza, omelets, chili, stew, gravy, poultry and vegetables.
Paprika	A bright red pepper, this spice is used in meat, vegetables and soups. Can be used as a garnish for potatoes, salads or eggs.
Parsley	Best when used fresh but can be used dry, use as garnish or seasoning. Try in fish, omelets, soup, meat, stuffing and mixed greens.
Rosemary	Very aromatic, used fresh or dried. Season fish, stuffing, beef, lamb, poultry, onions, eggs and bread.
Saffron	Orange yellow in color, this spice is used to flavor or color foods. Use in soup, chicken, rice and fancy breads.
Sage	Use fresh or dried. The flowers are sometimes used in salads. May be used in tomato juice, fish, fondue, omelets, beef, poultry, stuffing, cheese spreads, cornbread and biscuits.
Tarragon	Leaves have a pungent, hot taste. Use to flavor sauces, salads, meat, poultry, tomatoes and dressings.

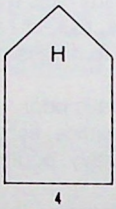
NAPKIN FOLDING

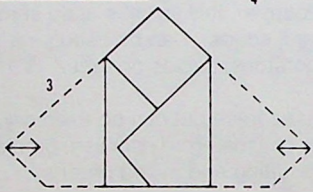
General Tips:
Use linen napkins if possible, well starched.
For the more complicated folds, 24 inch napkins work best.
Practice the folds with newspapers.
Children can help. Once they learn the folds, they will have fun!

Shield

This fold is easy. Elegant with Monogram in Corner





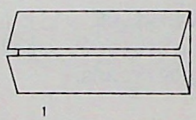


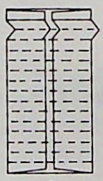
Instructions:
1. Fold into quarter size. If monogrammed, ornate corner should face down.
2. Turn up folded corner three-quarters.
3. Overlap right and left side points.
4. Turn over; adjust sides so that they are even, single point in center.
5. Place point up or down on plate, or left of plate.

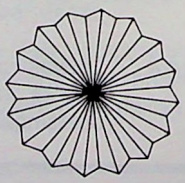
Rosette

Elegant on Plate.

Instructions:
1. Fold top and bottom edges to the center, leaving 1/2" opening along the center.
2. Pleat firmly from the left edge. Sharpen edges with hot iron.
3. Pinch center together. If necessary, use small piece of pipe cleaner to secure and top with single flower.
4. Spread out rosette







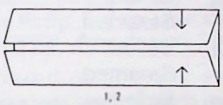
NAPKIN FOLDING

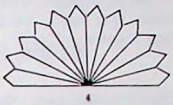
Fan

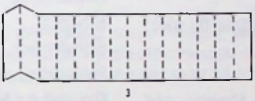
Pretty in Napkin Ring, or Top of Plate.

Instructions:

1. Fold top and bottom edges to the center.
2. Fold top and bottom edges to center a second time.
3. Pleat firmly from the left edge. Sharpen edges with a hot iron.
4. Spread out fan. Balance flat folds on each side on table. well-starched napkins will hold the shape.

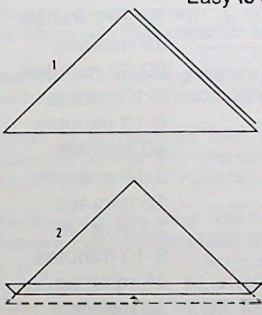






Candle

Easy to do, can be decorated.



Instructions:

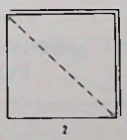
1. Fold into triangle, point at top.
2. Turn lower edge up 1".
3. Turn over, folded edge down.
4. Roll tightly from left to right.
5. Tuck in corner. Stand upright.

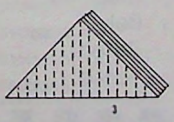
Lily

Effective and Pretty on Table.

Instructions:

1. Fold napkin into quarters.
2. Fold into triangle, closed corner to open points.
3. Turn two points over to other side. (Two points are on either side of closed point.) Pleat.
4. Place closed end in glass. Pull down two points on each side and shape.





VEGETABLE TIME TABLE

Vegetable	Cooking Method	Time
Asparagus Tips	Boiled	10-15 minutes
Artichokes, French	Boiled	40 minutes
	Steamed	45-60 minutes
Beans, Lima	Boiled	20-40 minutes
	Steamed	60 minutes
Beans, String	Boiled	15-35 minutes
	Steamed	60 minutes
Beets, young with skin	Boiled	30 minutes
	Steamed	60 minutes
	Baked	70-90 minutes
Beets, old	Boiled or Steamed	1-2 hours
Broccoli, flowerets	Boiled	5-10 minutes
Broccoli, stems	Boiled	20-30 minutes
Brussel Sprouts	Boiled	20-30 minutes
Cabbage, chopped	Boiled	10-20 minutes
	Steamed	25 minutes
Cauliflower, stem down	Boiled	20-30 minutes
Cauliflower, flowerets	Boiled	8-10 minutes
Carrots, cut across	Boiled	8-10 minutes
	Steamed	40 minutes
Corn, green, tender	Boiled	5-10 minutes
	Steamed	15 minutes
	Baked	20 minutes
Corn on the cob	Boiled	8-10 minutes
	Steamed	15 minutes
Eggplant, whole	Boiled	30 minutes
	Steamed	40 minutes
	Baked	45 minutes
Parsnips	Boiled	25-40 minutes
	Steamed	60 minutes
	Baked	60-75 minutes
Peas, green	Boiled or Steamed	5-15 minutes
Potatoes	Boiled	20-40 minutes
	Steamed	60 minutes
	Baked	45-60 minutes
Pumpkin or Squash	Boiled	20-40 minutes
	Steamed	45 minutes
	Baked	60 minutes
Tomatoes	Boiled	5-15 minutes
Turnips	Boiled	25-40 minutes

BUYING GUIDE
Fresh Vegetables and Fruits

Experience is the best teacher in choosing quality, but here are a few pointers on buying some of the fruits and vegetables.

Asparagus: Stalks should be tender and firm, tips should be close and compact. Choose the stalks with very little white - they are more tender. Use asparagus soon - it toughens rapidly.

Beans, Snap: Those with small seeds inside the pods are best. Avoid beans with dry-looking pods.

Berries: Select plump, solid berries with good color. Avoid stained containers, indicating wet or leaky berries. Berries such as blackberries and raspberries with clinging caps may be under-ripe. Strawberries without caps may be too ripe.

Broccoli, Brussel Sprouts, and Cauliflower: Flower clusters on broccoli and cauliflower should be tight and close together. Brussel sprouts should be firm and compact. Smudgy, dirty spots may indicate insects.

Cabbage and Head Lettuce: Choose heads heavy for size. Avoid cabbage with worm holes, lettuce with discoloration or soft rot.

Cucumbers: Choose long, slender cucumbers for best quality. May be dark or medium green but yellowed ones are undesirable.

Melons: In cantaloupes, thick close netting on the rind indicates best quality. Cantaloupes are ripe when the stem scar is smooth and space between the netting is yellow or yellow-green. They are best when fully ripe with fruity odor.

Honeydews are ripe when rind has creamy to yellowish color and velvety texture. Immature honeydews are whitish-green.

Ripe watermelons have some yellow color on one side. If melons are white or pale green on one side, they are not ripe.

Oranges, Grapefruit, and Lemons: Choose those heavy for their size. Smoother, thinner skins usually indicate more juice. Most skin markings do not affect quality. Oranges with a slight greenish tinge may be just as ripe as fully colored ones. Light or greenish-yellow lemons are more tart than deep yellow ones. Avoid citrus fruits showing withered, sunken, or soft areas.

Peas and Lima Beans: Select pods that are well-filled but not bulging. Avoid dried, spotted, yellowed, or flabby pods.

TABLE FOR DRIED FRUITS

Fruit	Cooking Time	Amount of Sugar or Honey
Apricots	About 40 minutes	1/4 c. for each cup of fruit
Figs	About 30 minutes	1 T. for each cup of fruit
Peaches	About 45 minutes	1/4 c. for each cup of fruit
Prunes	About 45 minutes	2 T. for each cup of fruit

BAKING PERFECT BREADS

Proportions

Biscuits	To 1 cup flour use 1 1/4 teas. Baking Powder
Muffins	To 1 cup flour use 1 1/2 teas. Baking Powder
Popovers	To 1 cup flour use 1 1/4 teas. Baking Powder
Waffles	To 1 cup flour use 1 1/4 teas. Baking Powder
Cake with oil	To 1 cup flour use 1 teaspoon Baking Powder

Rules for Use of Leavening Agents

1. To 1 teaspoon soda use 2 1/4 teaspoons cream of tartar, or 2 cups freshly soured milk, or 1 cup molasses.
2. In simple flour mixtures, use 2 teaspoons baking powder to leaven 1 cup flour. Reduce this amount 1/2 teaspoon for each egg used.
3. To substitute soda and an acid for baking powder, divide the amount of baking powder by 4. Take that as your measure of and add the acid according to rule 1 above.

Proportions for Batters and Dough

Pour Batter	To 1 cup liquid use 1 cup flour
Drop Batter	To 1 cup liquid use 2 to 2 1/2 cups flour
Soft Dough	To 1 cup liquid use 3 to 3 1/2 cups flour
Stiff Dough	To 1 cup liquid use 4 cups flour.

Hints for Baking Breads

Kneading the dough for a half minute after mixing improves the texture of baking powder biscuits.

Use cooking or salad oil in waffles and hot cakes in the place of shortening. No extra pan or bowl to melt the shortening and no waiting.

When bread is baking, a small dish of water in the oven will help to keep the crust from getting hard.

Dip the spoon in hot water to measure shortening, butter, etc., the fat will slip out more easily.

Small amounts of leftover corn may be added to pancake batter for variety.

To make bread crumbs, use fine cutter of the food grinder and tie a large paper bag over the spout to prevent flying crumbs.

When you are doing any sort of baking, you get better results if you remember to pre-heat your cookie sheet, muffin tins, or cake pans.

Oven Temperature Chart

Breads	Minutes	Temperature
Loaf	50-60	350 - 400
Rolls	20-30	400 - 450
Biscuits	12-15	400 - 450
Popovers	30-40	425 - 450
Cornbread	25-30	400 - 425
Nut Bread	50-75	350
Gingerbread	40-50	350 - 370

BAKING PERFECT DESSERTS

For Perfect Cookies

Cookie dough that is to be rolled is much easier to handle after it has been refrigerated for 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle. In rolling, take out on a floured board, only as much dough as can be easily managed. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place pans or sheets in upper third of oven. Watch cookies carefully while baking to avoid burning edges. When sprinkling sugar on cookies, try putting it into a salt shaker. It saves time.

For Perfect Pies and Cakes

- A pie crust will be more easily made and better if all the ingredients are cool.
- The lower crust should be placed in the pan so that is covers the surface smoothly. Be sure no air lurks beneath the surface, for it will push the crust out of shape in baking.
- Folding the top crust over the lower crust before crimping will keep the juices in the pie.
- In making custard type pies, bake at a high temperature for about ten minutes to prevent a soggy crust. Then finish baking at a low temperature.
- Fill cake pans about 2/3 full and spread batter well into corners and to the sides, leaving a slight hollow in the center.
- The cake is done when it shrinks from the sides of the pan or if it springs back when touched lightly with the finger.
- After a cake comes from the oven, it should be placed on a rack for about five minutes. Then the sides should be loosened and the cake turned out on a rack to finish cooling.
- Cakes should not be frosted until thoroughly cool.
- To prevent crust from becoming soggy with cream pie, sprinkle crust with powdered sugar.

Temperature Chart

Food	Temperature	Time
Butter Cake, loaf	360 - 400	40-60 min.
Butter Cake, layer	380 - 400	20-40 min.
Cake, angel	300 - 360	50-60 min.
Cake, sponge	300 - 350	40-60 min.
Cake, fruit	275 - 325	3 - 4 hours
Cookies, thin	380 - 390	10-12 min.
Cookies, molasses	350 - 375	18-20 min.
Cream Puffs	300 - 350	45-60 min.
Meringue	250 - 300	40-60 min.
Pie Crust	400 - 500	20-40 min.

Food Quantities for Serving 25, 50, and 100 People

Food	25 Servings	50 Servings	100 Servings
Sandwiches:			
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	1/2 pound	3/4 to 1 pound	1 1/2 pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed Filling (meat, eggs, fish)	1 1/2 quarts	2 1/2 to 3 quarts	5 to 6 quarts
Mixed Filling (sweet-fruit)	1 quart	1 3/4 to 2 quarts	2 1/2 to 4 quarts
Lettuce	1 1/2 heads	2 1/2 to 3 heads	5 to 6 heads
Meat, Poultry, or Fish:			
Wieners (beef)	6 1/2 pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Turkey or Chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish fillets or steak	7 1/2 pounds	15 pounds	30 pounds
Salads, Casseroles:			
Potato Salad	4 1/4 quarts	1 1/4 gallons	4 1/2 gallons
Scalloped Potatoes	4 1/2 quarts or 1 12 x 20" pan	8 1/2 quarts	17 quarts
Spaghetti	1 1/4 gallons	2 1/2 gallons	5 gallons
Baked Beans	3/4 gallon	1 1/4 gallons	2 1/2 gallons
Jello Salad	3/4 gallon	1 1/4 gallons	2 1/2 gallons
Ice Cream:			
Brick	3 1/4 quarts	6 1/2 quarts	12 1/2 quarts
Bulk	2 1/4 quarts	4 1/2 quarts or 1 1/4 gallons	9 quarts or 2 1/2 gallons
Beverages:			
Coffee	1/2 pound and 1 1/2 gal. water	1 pound and 3 gal. water	2 pounds and 6 gal. water
Tea	1/12 pound and 1 1/2 gal. water	1/6 pound and 3 gal. water	1/3 pound and 6 gal. water
Lemonade	10 to 15 lemons, 1 1/2 gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water
Desserts:			
Watermelon	37 1/2 pounds	75 pounds	150 pounds
Cake	1 10 x 12" sheet cake 1 1/2 10" layer cakes	1 12 x 20" sheet cake 3 10" layer cakes	2 12 x 20" sheet cakes 6 10" layer cakes
Whipping Cream	3/4 pint	1 1/2 to 2 pints	3 pints

EQUIVALENCY CHART

FOOD	QUANTITY	YIELD
unsifted flour	3 3/4 cups	1 pound
sifted flour	4 cups	1 pound
sifted cake flour	4 1/2 cups	1 pound
rye flour	5 cups	1 pound
flour	1 pound	4 cups
baking powder	5 1/2 ounces	1 cup
cornmeal	3 cups	1 pound
cornstarch	3 cups	1 pound
lemon	1 medium	3 tablespoons juice
apple	1 medium	1 cup
orange	3-4 medium	1 cup juice
onion	1 medium	1/2 cup
unshelled walnuts	1 pound	1 1/2 to 1 3/4 cups
sugar	2 cups	1 pound
powdered sugar	3 1/2 cups	1 pound
brown sugar	2 1/2 cups	1 pound
spaghetti	7 ounces	4 cups cooked
noodles (uncooked)	4 ounces (1 1/2-2 cups)	2-3 cups cooked
macaroni (uncooked)	4 ounces (1 1/4 cups)	2 1/4 cups cooked
macaroni (cooked)	6 cups	8-ounce package
noodles (cooked)	7 cups	8-ounce package
long-grain rice (uncooked)	1 cup	3-4 cups cooked
saltine crackers	28 crackers	1 cup fine crumbs
butter	1 stick or 1/4 lb.	1/2 cup
cocoa	4 cups	1 pound
chocolate (bitter)	1 ounce	1 square
coconut	2 2/3 cups	1 1/2 pound carton
marshmallows	16	1/4 pound
graham crackers	14 squares	1 cup fine crumbs
vanilla wafers	22	1 cup fine crumbs
bread	1 1/2 slices	1 cup soft crumbs
bread	1 slice	1/4 cup fine dry crumbs
egg whites	8-10	1 cup
egg yolks	10-12	1 cup
egg	4-5 whole	1 cup
flavored gelatin	3 1/4 ounces	1/2 cup
unflavored gelatin	1/4 ounce	1 tablespoon
nuts (chopped)	1 cup	1/4 pound
almonds	3 1/2 cups	1 pound
walnuts (broken)	3 cups	1 pound
raisins	1 pound	3 1/2 cups
rice	2 1/3 cups	1 pound
American cheese (grated)	5 cups	1 pound
American cheese (cubed)	2 2/3 cups	1 pound
cream cheese	6 2/3 tablespoons	3-ounce package
zweiback (crumbled)	4	1 cup
banana (mashed)	1 medium	1/3 cup
coffee (ground)	5 cups	1 pound
evaporated milk	1 cup	3 cups whipped

TERMS USED IN COOKING

Au gratin: Topped with crumbs and/or cheese and browned in the oven or under the broiler.

Au jus: Served in its own juices.

Baste: To moisten foods during cooking with pan drippings or special sauce to add flavor and prevent drying.

Bisque: A thick cream soup.

Blanch: To immerse in rapidly boiling water and allow to cook slightly.

Cream: To soften a fat, especially butter, by beating it at room temperature. Butter and sugar are often creamed together, making a smooth, soft paste.

Crimp: To seal the edges of a two-crust pie either by pinching them at intervals with the fingers or by pressing them together with the tines of a fork.

Crudites: An assortment of raw vegetables, i.e. carrots, broccoli, mushroooms, served as an hors d'oeuvre often accompanied by a dip.

Degrease: To remove fat from the surface of stews, soups, or stock. Usually cooled in the refrigerator, so that fat hardens and is easily removed.

Dredge: To coat lightly with flour, cornmeal, etc.

Entree: The main course.

Fold: To incorporate a delicate substance, such as whipped cream or beaten egg whites, into another substance without releasing air bubbles. A spatula is used to gently bring part of the mixture from the bottom of the bowl to the top. The process is repeated, while slowly rotating the bowl, until the ingredients are thoroughly blended.

Glaze: To cover with a glossy coating, such as a melted and somewhat diluted jelly for fruit desserts.

Julienne: To cut vegetables, fruits, or cheeses into match-shaped slivers.

Marinade: To allow food to stand in a liquid to tenderize or to add flavor.

Meuniere: Dredged with flour and sauteed in butter.

Mince: To chop or cut food into very small pieces.

Parboil: To boil until partially cooked; to blanch. Usually this procedure is followed by final cooking in a seasoned sauce.

Pare: To remove the outermost skin of a fruit or vegetable.

Poach: To cook very gently in hot liquid kept just below the boiling point.

Puree: To mash foods until perfectly smooth by hand, by rubbing through a sieve or food mill, or by whirling in a blender of food processor.

Refresh: To run cold water over food that has been parboiled, to stop the cooking process quickly.

Saute: To cook and/or brown food in a small quantity of hot shortening.

Scald: To heat to just below the boiling point, when tiny bubbles appear at the edge of the saucepan.

Simmer: To cook in liquid just below the boiling point. The surface of the liquid should be barely moving, broken from time to time by slowly rising bubbles.

Steep: To let food stand in (hot) liquid to extract or to enhance flavor, like tea in hot water or poached fruits in sugar syrup.

Toss: To combine ingredients with a lifting motion.

Whip: To beat rapidly to incorporate air and produce expansion, as in heavy cream or egg whites.

Publish Your Own Personalized cookbooks

Cookbooks by Morris Press has developed a simple step-by-step program that helps you from start to finish, from collecting recipes to selling your books. With over 58 years of experience in publishing, our cookbooks are second to none in quality and price! We offer options and free features making your cookbook one of a kind!

Quality Features:

- Easy Financing. No Down Payment. 90 days to pay.
- Free Shipping.
- Choose spiral bound or three-ring cookbooks.
- Professionally typeset pages.
- Many other **FREE** features.

We guarantee that you will be proud of your finished cookbook and we guarantee that your cookbooks will sell!

Ask us about our fast and easy fundraiser for Youth Groups and other organizations. This is a pre-published set of cookbooks called "300 Ways Cookbook Collection".

fundraising cookbooks by morris press®

(check here for information request)

☐ **YES!** Send me more information on publishing a personized cookbook.

☐ **YES!** Send me more information on the pre-published "300 Ways Cookbook Program" as a fundraiser for Youth Groups High School Clubs and other organizations.

OR CALL OUR FRIENDLY SERVICE REPRESENTATIVES FOR FASTER SERVICE:

1-800-445-6621, ext. 99

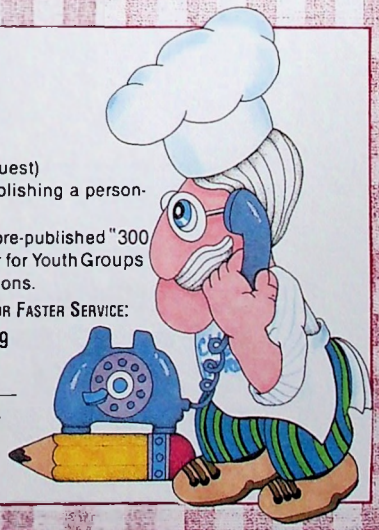
Name _____

Organization _____

Address _____

City _____

State _____ Zip _____

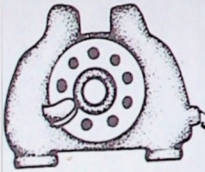


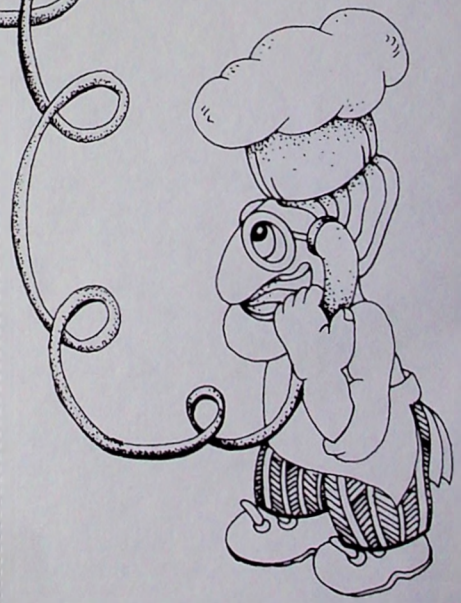
Planning a cookbook? Call for Free Information:

1-800-445-6621, ext. 99

Be sure to indicate which packet you want; the personalized cookbook program or the "300 Ways" Cookbook Program. See other side for details.

Or Send the Business Reply Card. Provide address on other side.





NO POSTAGE NECESSARY IF MAILED IN THE UNITED STATES

BUSINESS REPLY MAIL

FIRST CLASS PERMIT NO. 36 KEARNEY, NE 68848

POSTAGE WILL BE PAID BY ADDRESSEE

COOKBOOKS
by Morris Press
P.O. Box 1681
Kearney, NE 68848-9985

fundraising
cookbooks
by morris press
P.O. Box 1681 • Kearney, NE 68848